DAVID MARCHIORI

BORN TO BE WINE

Uncovering Italian Wines and Stories
That the Guidebooks Don't Tell You About

Vol.1

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The Hidden Italy in Your Glass

As a chef living and working far from home, I've spent the last years watching people fall in love with Italy. From my restaurant in Singapore, I see it every day—diners who've returned from holidays in Tuscany or the Amalfi Coast, eyes still glowing from the sunlight, hearts still full from the food, and yes, the wine. Italy remains one of the world's top destinations for travelers seeking beauty, culture, and cuisine. But just like most vacations follow well-trodden paths—Rome, Florence, Venice—so too do many wine experiences.

When it comes to Italian wine abroad, we're still drinking the same familiar names: Barolo, Chianti, Pinot Grigio, Prosecco, Primitivo. These five wines alone make up nearly 40% of Italy's total wine exports. They're excellent, of course—but they're just the tip of the iceberg. Italy is a land of staggering biodiversity, with over 545 officially registered grape varieties as of 2024—more than double the number in France. Of these, about 350 are actively used for commercial winemaking, while over 200 are rare, native, or hyper-local grapes, often tied to specific territories or revival projects.

And that's where the real magic lies.

The inspiration for this book—and for the series it launches—was born out of a question I asked myself again and again: Why aren't we telling these stories? Why do so few people outside of Italy get to experience the astonishing depth, diversity, and soul of the wines crafted far from the spotlight?

At Bàcaro, my restaurant in Singapore, and through the distribution work we do in collaboration with Proposta Vini, I've tried to answer that question not with theories but with tastings—with conversations. Every time we uncork a bottle from a small, sustainable producer working with local grapes, we start telling a different kind of story. A story not about prestige, but about place. Not about market reach, but about memory—of a soil, a dialect, a harvest ritual, a family.

These wines may not always come with sleek branding or flashy scores. But they come with identity, with soul, with fingerprints. They are deeply human wines, and to me, that's what makes them unforgettable. Many of them are made from grapes that were nearly extinct, grown only in scattered plots by stubborn old farmers until a new generation came along to save them. Others are cultivated in rugged, marginal lands—terraces clinging to volcanic rock, forgotten valleys, windswept islands—where viticulture is an act of defiance as much as devotion.

In writing Born to Be Wine, I wanted to create a guide for the curious drinker—the traveler who doesn't just want to know what to drink, but also where it comes from, who makes it, and why it matters. This book is for those willing to veer off the main roads, both literally and metaphorically. For those eager to discover not only new wines, but also the lesser-known regions that produce them. These are not places you'll always find in glossy travel magazines, but they're rich with history, culture, and warmth.

Each volume of this series will explore a different angle of Italy's hidden wine heritage. This first one is dedicated to small productions and local grapes, the beating heart of Italian viticulture. You'll read about forgotten varieties making a quiet comeback, communities shaped by the vineyards they protect, and producers who see winemaking not just as a business, but as a way of preserving identity.

This is not a textbook, nor a complete encyclopedia. It's a collection of landscapes, stories, and suggestions—from one passionate wine lover who believes that Italy's true beauty lies not in what everyone sees, but in what still waits to be discovered.

So pour a glass of something unfamiliar, keep your mind open, and come along. Let's escape the obvious. Let's uncover the Italy the guidebooks forgot.

To Gianpaolo and Andrea Girardi, thank you for your unwavering dedication over the past 40 years in searching for and promoting the very best of Italy's local wine production. Your passion and commitment have been a source of inspiration for this book and continue to push all of us to open new bottles, discover new stories, and—most importantly—never run out of wine!

And Thank You Elena & Davide, you both know why.

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PICOTENDRO

Gressoney Valley

Valle d'Aosta

GRESSONEY VALLEY

A Land of Alpine Wonders

Nestled in the heart of the Aosta Valley, the Gressoney Valley stands as a natural gem, surrounded by the towering peaks of the Graian Alps and the iconic Monte Rosa massif. The valley is characterized by dramatic landscapes, where steep terraces descend from the mountains, framed by mineral-rich soils that enhance the region's raw, untouched beauty. The high-altitude vineyards thrive in this challenging yet pristine environment, protected from cold winds by the valley's unique geographical positioning. Here, the rugged landscape and harsh climate combine to create a picturesque setting, perfect for the cultivation of exceptional, high-quality grapes.

PICOTENDRO GRAPE

The Heart of Gressoney’s Winemaking Tradition

Picotendro, the local variation of the Nebbiolo grape, has been cultivated in the Aosta Valley for centuries. Known for its adaptability to the region's high-altitude vineyards, this indigenous grape variety flourishes in the mineral-rich soils of Donnas and Arnad-Montjovet. The name "Picotendro," meaning "small and tender" in the local dialect, speaks to the delicate care required in growing this variety. Thanks to its slow maturation process, driven by the valley’s cool temperatures and unique terroir, Picotendro produces wines that capture the essence of the alpine environment. With its long history, this grape has become synonymous with the region’s “heroic” viticulture, where every vine tells the story of a land shaped by both nature and human perseverance.

PICOTENDRO WINE

A Wine that Tells the Story of the Mountains

The Picotendro wine, made from this exceptional grape variety, embodies the true character of the Gressoney Valley. Its brilliant ruby hue, which transitions into deep garnet over time, hints at the complexity found within the bottle. On the nose, the wine reveals an elegant bouquet of wild berries, cherries, tobacco, leather, and sweet spices. On the palate, it is structured yet refined, with prominent tannins and lively acidity, ensuring a lasting freshness and the potential for aging. Aged for at least 18 months in oak barrels, Picotendro wine develops a multifaceted profile, with mineral notes that reflect the unique terroir. Each sip offers a taste of the mountain, crisp and lively, marking it as a distinctive expression of alpine Nebbiolo.

CAVES DES DONNAS

The Custodians of Gressoney's Winemaking Legacy

The Caves de Donnas cooperative, founded in 1971, plays a crucial role in the preservation and promotion of the region's winemaking heritage. Comprising 80 member growers, the cooperative produces around 150,000 bottles of wine annually, with a focus on maintaining the authenticity of the Picotendro grape. Located in the heart of the Gressoney Valley, the cooperative is equipped with state-of-the-art winemaking facilities and an extensive collection of oak barrels for aging. The vineyards, positioned at altitudes between 320 and 500 meters, grow on sandy-calcareous soils that encourage deep-root growth. Despite the difficulties posed by steep, terraced terrain, the cooperative continues to thrive, producing wines that reflect the rugged yet beautiful spirit of the Gressoney Valley, preserving both tradition and quality with every bottle.

CAVES DE DONNAS

WINES

NEBBIOLO VALLE D'AOSTA
Picotendro
Grapes: 85% Picotendro,
15% Neyret and Freisa Bleuvva

Vinification: The harvest is done manually in 18kg crates, which are transported down the mountain using a monorail or by hand. The grapes are fermented in stainless steel tanks. Briefly aged in oak barrels.

Characteristics: A wine with a bright, light ruby red color; aromas of wild berries with spicy hints; flavors of wild berries, slightly spiced and tannic, with a pleasantly almondy finish.

DONNAS
Picotendro
Grapes: 85% Picotendro,
15% Neyret and Freisa Bleuvva

Vinification: The harvest is done manually in 18kg crates, which are transported down the mountain using a monorail or by hand. Fermentation in stainless steel tanks. Aged for 12 months in 25 hl oak barrels.

Characteristics: A light, bright ruby red color with garnet reflections; on the nose, it reveals spicy notes and wild berries, with a fresh taste and a slightly almondy finish.

CAVES DE DONNAS WINES

DONNAS SUPERIEUR
Grapes: 95% Picotendro, 5% Fumin

Vinification: The harvest is done manually in 18kg crates, transported down the mountain via monorail or by hand. The grapes are fermented in stainless steel. The wine is then aged for about 20 months in 25hl oak barrels.

Characteristics: A wine with a ruby red color and intense garnet reflections; full and elegant, with hints of sour cherry, wild berries, and dog rose; round, dry, and inviting flavor.

PRIE BLANC

Mont Blanc

Valle d'Aosta

MONT BLANC

A Breathtaking and Extreme Landscape

At the foot of the majestic Mont Blanc, Cave Mont Blanc is rooted in a unique land where viticulture pushes the limits of altitude. Here, between 900 and 1,280 meters above sea level, lie the highest vineyards in Europe, nestled among rocks, glaciers, and pristine waters. This alpine setting offers a one-of-a-kind microclimate: harsh, snowy winters alternate with short but intense summers, characterized by strong temperature variations that enhance the grape's aromas. It is a demanding land that tests the resilience of both winemakers and vines, but it is precisely this struggle against nature that gives Cave Mont Blanc wines their extraordinary identity. The mineral-rich yet poor soil, the fresh mountain breezes, and the intense sunlight create an unmistakable terroir, where every glass tells the story of the toil, passion, and ingenuity of the people who cultivate it.

PRIE BLANC

The Soul of Mountain Viticulture

At the heart of this heroic viticulture is Prié Blanc, the only native white grape variety of the Aosta Valley, which has survived for centuries thanks to its remarkable adaptability and resilience. This rare and ancient variety is one of the few in the world that remains ungrafted, growing on its own roots rather than being grafted onto American rootstock—a distinction that has allowed it to maintain its original genetic integrity. Thriving in an extreme alpine environment, Prié Blanc benefits from natural protection against phylloxera, a devastating pest that has shaped much of modern viticulture. The vineyards, planted at some of the highest altitudes in Europe, are arranged on steep, terraced slopes, where every vine is carefully tended by hand with a level of dedication that defines true mountain viticulture. The dramatic day-night temperature variations, with cold alpine nights preserving freshness and acidity, contrast with the intense sunlight of the high-altitude days, ensuring full ripening while concentrating aromatic complexity. These conditions create wines of striking elegance, vibrancy, and minerality, where each sip captures the purity of the terroir, the dedication of the growers, and the deep-rooted traditions of this unique winemaking region.

BLANC DE MORGEX E DE LA SALLE

A Pure Expression of the Mountains

Blanc de Morgex et de La Salle is one of Italy's highest-altitude wines, born in the alpine vineyards of the Aosta Valley, near Mont Blanc. Made exclusively from the native Prié Blanc grape, it thrives on steep, sandy soils at elevations reaching over 1,200 meters. These extreme conditions give the wine its signature crispness, vibrant acidity, and mineral-driven purity. Blanc de Morgex is typically unoaked, allowing its delicate aromas of white flowers, green apple, and mountain herbs to shine. It's a wine of freshness and finesse, often enjoyed young, though the best vintages can surprise with aging potential. The heroic viticulture required to grow grapes in this terrain adds to its charm. It pairs beautifully with alpine cheeses, trout, or simply as an aperitif. Rare, elegant, and deeply tied to its mountain home, it's a true expression of terroir. A hidden gem for lovers of cool-climate whites Despite its delicate appearance, this wine carries a firm backbone and a surprising depth. The extreme altitude protects the vineyards from pests, allowing for natural, chemical-free cultivation. Snowmelt from the Alps nourishes the vines, enhancing the wine's clarity and energy. Each bottle tells the story of survival, purity, and high-altitude character.

CAVE MONT BLANC

Tradition, Innovation, and Passion

Founded in 1983 on the foundations of the historic Association des Viticulteurs, Cave Mont Blanc is the result of the vision and dedication of a group of local winemakers determined to preserve and promote high-altitude viticulture. Today, the cooperative brings together around 80 members, united by their passion for their land and for Prié Blanc. With deep respect for the territory and a constant commitment to quality, the winery has successfully merged tradition with innovation, restoring historic vineyards and adopting cutting-edge winemaking techniques. The Morgex headquarters houses a sparkling wine laboratory inside the intermediate station of the Skyway Monte Bianco, where some of its most exclusive wines are born. Cave Mont Blanc is a shining example of how viticulture can survive and thrive even in extreme conditions, transforming the challenges imposed by nature into an opportunity to create wines of extraordinary identity and purity. Each bottle is a tribute to the courage, resilience, and love for a land that never ceases to amaze.

CAVE MONT BLANC WINES

X.T. Extrabrut Morgex 2019
Grape: 100% Prié Blanc

Vinification: The grapes are hand-harvested and gently pressed. Fermentation occurs in stainless steel tanks at 18°C for 12 days, with a secondary fermentation in the bottle at least of 36 months. No dosage is added.

Characteristics: This sparkling wine is fresh and crisp, with persistent bubbles. It reveals aromas of citrus fruits, green apple, and a touch of almonds, all framed by a mineral driven finish that highlights its alpine origin.

GLACIER M.C. Pas Dosé 2018
Grape: 100% Prié Blanc

Vinification: The grapes are hand-harvested and pressed. Fermentation happens in stainless steel at 18°C for 15 days, followed by secondary fermentation in the bottle for at least 36 months. No dosage is added.

Characteristics: This sparkling wine is fresh and complex with fine bubbles. Aromas of citrus zest, green apple, and brioche lead to a mineral finish. The lack of dosage highlights its natural acidity and crispness, with a long aftertaste.

CAVE MONT BLANC WINES

aged in mine BLANC DE MORGEX ET DE LA SALLE
Grape: 100% Prié Blanc

Vinification: The grapes are hand-harvested in small containers to maintain quality. Fermentation occurs in stainless steel tanks at controlled temperatures-The wine ages in stainless steel for 6 to 9 months, with lees maturation for added complexity.

Characteristics: Fresh profile with aromas of white flowers, citrus fruits, and toasted almonds. The extended aging on the lees imparts a round, creamy texture for a crispy wine

BLANC DE MORGEX Chaudelune
Grape: 100% Prié Blanc

Vinification: Harvested during the winter months, at night, in very cold temperatures that allow for the collection of frozen grapes. Pressing takes place at the first light of dawn. Aged for 12 months in barrels of different sizes and woods

Characteristics: Intense, complex, and spicy aroma, with hints of dried fruit, figs, and honey. The taste is persistent and evokes candied fruit, with a good final freshness

ERBALUCE

Canavese Region

Piedmont

CANAVESE REGION

At the Heart of Piedmont

The Canavese region, nestled in the western part of Piedmont at the foothills of the Alps, boasts an extraordinary winemaking heritage. Its landscape is a patchwork of gentle hills and steep slopes, where vineyards blend seamlessly with forests, historic villages, and winding waterways. A unique geological feature of the area is the Ivrea morainic amphitheater, a natural formation dating back to the Quaternary period, shaped by an ancient glacier that once dominated the region. Vineyards flourish mainly on the sun-kissed southern slopes of this structure, benefiting from optimal sunlight exposure and excellent natural drainage. The microclimate of Canavese is an exquisite balance of natural elements: sheltered by hills and influenced by the Dora Baltea River, the Orco River, and several lakes, this land provides the ideal conditions for producing refined wines that tell the story and character of their origins.

ERBALUCE

The White Soul of Canavese

Among Piedmont's native grape varieties, Erbaluce stands out for its versatility and deep-rooted history. This noble white grape, carefully selected over centuries, has found its ideal home in the Caluso area, where it produces wines of remarkable freshness and longevity. Erbaluce is a grape with a strong personality, characterized by golden-hued berries and thick skins, elements that contribute to its bright acidity and aging potential. This grape gives life to various wine styles: the still version, which highlights its minerality and finesse; the sparkling version, celebrated for its vibrant freshness and elegance; and the passito, a local tradition that surprises with its aromatic complexity and extraordinary aging capacity. Adaptable to different winemaking techniques, Erbaluce remains one of the purest expressions of Canavese and its rich agricultural heritage.

ERBALUCE DI CALUSO

A Wine of Many Faces

Erbaluce di Caluso is one of the most fascinating and authentic wines of Piedmont. Its lively acidity, combined with a rich aromatic profile featuring citrus, floral, and mineral notes, creates a wine of exceptional finesse and depth. Every sip reflects the land it comes from, balancing structure with freshness. The versatility of Erbaluce allows for multiple interpretations, all united by their ability to convey the essence of Canavese. Depending on the producer's approach, the wine may be aged in stainless steel or oak, adding layers of complexity and character to an already expressive wine. Thanks to its freshness and longevity, Erbaluce is a unique white in the Italian wine scene—a true ambassador of its homeland.

ROBERTO CROSIO

A Passion for the Land

Roberto Crosio is a passionate winemaker devoted to the vineyards of Canavese. His journey began in 2000 in Caluso, inheriting a family vineyard that became the foundation for his mission to elevate Erbaluce and the region's traditional red varieties like Barbera and Nebbiolo. Together with Monica, Roberto embraces a winemaking philosophy rooted in respect for nature and tradition, carefully following the Canavese pergola method to preserve the region's identity. His winery stands out for its dedication to 10 hectares of vineyards, producing wines that seamlessly blend history, culture, and innovation. With a deep respect for the land and a desire to express its soul through wine, Roberto Crosio is a true guardian of Canavese.

CANTINE CROSIO
VIGNETO
ERBALUCE

ROBERTO CROSIO WINES

Erbaluce Incanto 80 M.C.
Grape: Erbaluce

Vinification: Whole bunches undergo cryomaceration for 7 days at 0°C, followed by gentle pressing and fermentation in steel at 15°C. Aged on lees for 9-10 months with bâtonnage, it undergoes bottle fermentation and matures on lees for about 80 months before disgorgement, with no dosage.

Characteristics: The golden brilliance and deep straw color reveal an alluring nose of cooked fruit, apricots, honey, hawthorn, and subtle hints of woods.

Erbaluce di Caluso Primavite
Grape: Erbaluce

Vinification: Whole bunches undergo cryomaceration for about 8 days at 0°C, followed by gentle pressing and must decantation. Fermentation occurs in steel at 15°C, with 5-6 months of lees aging. Bottled in late spring, it matures in bottle for at least 6 months.

Characteristics: A vibrant wine with notes of sage, wild herbs, and yellow flowers, evolving into mineral hints and hydrocarbons, finishing with elegant almond nuances.

ROBERTO CROSIO WINES

Erbaluce di Caluso ERB=MC2
Grape: Erbaluce

Vinification: The grapes are destemmed and crushed with 10% whole bunches, fermented in steel for 1 month, then aged in 300-liter acacia barrels for 12 months with bâtonnage, followed by 18 months of bottle aging.

Characteristics: Golden and shimmering, it delights the nose with balsamic, citrus, candied, spicy, and amber notes, leading to a warm, smooth, and structured wine with freshness, sapidity, and divine harmony.

Nebbiolo Canevese Gemini
Grape: 100% Nebbiolo

Vinification: The grapes undergo destemming and fermentation for 20 days on the skins with selected yeasts at 26-28°C, followed by gentle pressing and aging in French oak barrels for 12 months. Bottled in summer and aged for at least 6 months in bottle.

Characteristics; Garnet with the classic orange reflections of Nebbiolo, it boasts aromas of cinnamon and oriental spices, combined with licorice, violet, and hints of underbrush.

TIMORASSO

Colli Tortonesi

Piedmont

COLLI TORTONESI

A Land of Hills and Wines

The Colli Tortonesi, a subregion nestled in the southern part of Piedmont, surrounds the town of Tortona and stretches into parts of Novi Ligure. This breathtaking territory, entirely within the province of Alessandria, touches three regions: Lombardy to the north, Liguria to the south, and a small part of Emilia-Romagna. A land of peace and serenity, the Colli Tortonesi offers unforgettable landscapes, with rolling hills and lush valleys that bring both beauty and tranquility to the region.

Famous for the fertility of its soils, this area is renowned for producing exceptional gastronomic and enological products. The people who inhabit this region are the true stewards of its beauty, tending to the land with care and respect for nature. Their commitment to preserving ancient farming traditions, passed down through generations, continues to shape the character of this extraordinary region.

This tranquil area is perfect for slow exploration, offering many paths and scenic views that entice all kinds of travelers. In the past, the Tortonese region was known primarily for its red wine vineyards. However, in recent years, it has also gained recognition for its white wines, particularly the Timorasso grape, which has become a symbol of the region's resilience and potential.

TIMORASSO

Piedmont's Hidden Gem Revived

Timorasso, once known as Derthona, is a grape variety with deep historical roots in the southern Piedmont region. It was once widely cultivated across Alessandria, Novese, and Tortonese, reaching even the province of Pavia.
Over time, however, the production of this grape dwindled due to the rise of more productive varieties, like Cortese.
The Timorasso grape is unique in many ways. Its medium-sized clusters are compact and elongated, with spherical berries covered by a thick, green-yellow skin. This variety tends to have both large and small grapes on the same bunch, resulting in a natural concentration of sugars, which enhances the wine's final flavor. While not the most productive grape, Timorasso is known for its resilience against diseases and weather challenges, making it well-suited for the region's terroir. Historically, Timorasso was a dominant variety in the area, but the phylloxera crisis in the late 19th century decimated vineyards across Europe, and the variety was largely abandoned in favor of more reliable and productive grapes. It wasn't until the 1980s that Walter Massa, a visionary winemaker, began replanting the Timorasso grape and rediscovering its incredible potential.

TIMORASSO WINE

A Wine of the Future

Timorasso wines are known for their exceptional aging potential, a rare quality for white wines. The wine starts with a pale straw-yellow color that deepens to a golden hue with age. Fresh aromas of acacia flowers, hawthorn, and honey are typical in young Timorasso, but as it matures, the wine develops more complex notes of ripe pear, wildflowers, hydrocarbons, and minerality.

The flavor profile of Timorasso wines is typically dry, full-bodied, and structured, with a natural acidity that makes them ideal for aging. Thanks to the grape's high alcohol content, Timorasso wines can withstand time, developing rich layers of flavor and complexity as they age. This characteristic has earned the variety a loyal following among wine lovers who appreciate wines with depth and a strong sense of place.

Timorasso is not just a grape; it is a symbol of the Colli Tortonesi region’s resilience and ability to bring forth wines that reflect the area's unique terroir. Over time, the Timorasso grape has become a true icon of the region, a grape that had once nearly been forgotten but is now enjoying a well-deserved revival.

VIGNETI MASSA

The Visionary Who Revived a Forgotten Grape

Vigneti Massa is a family-run winery founded in 1879, located on the Monleale hills in Colli Tortonesi. Walter Massa has become a legend in the wine world. Known for his independent spirit, he has transformed the enological landscape of Colli Tortonesi. Massa's belief in Timorasso's potential has revived this ancient variety and reshaped the wine scene in Piedmont.

Vigneti Massa's vineyards span 35 hectares, growing traditional varieties like Barbera, Croatina, and Freisa, alongside Timorasso. These vineyards are cultivated sustainably, with each vine carefully tended. Massa is committed to artisanal practices, rejecting excessive bureaucracy in favor of true craftsmanship.

Walter Massa's journey with Timorasso began in the 1980s, leading to iconic wines like "Costa del Vento," known for exceptional quality and aging potential. His dedication helped make Timorasso a flagship variety of Colli Tortonesi and contributed to the creation of the Derthona DOC, honoring the grape as a premier wine of the region. Today, Vigneti Massa is known for wines that reflect the Colli Tortonesi terroir. From rich reds made with Freisa, Barbera, and Croatina, to elegant Timorasso, Vigneti Massa symbolizes the future of this historic region. Walter Massa's vision continues to inspire new generations, ensuring Colli Tortonesi remains a celebrated destination for wine lovers.

VIGNETI MASSA WINES

MONTECITORIO DERTHONA
Grape: Timorasso

Vinification: The grapes are manually harvested and carefully selected in the vineyard when ripe, followed by a cold maceration and fermentation process with periodic batonnage. The wine then matures on its lees for at least 10 months

Characteristics: It presents a wonderfully bright pale yellow color. The nose displays all types of lemons, ripe apples, mirabelle plums, and green apples. The aging process in stainless steel adds mint and lemon balm.

COSTA DEL VENTO DERTHONA
Grape: Timorasso

Vinification: The hand-harvested grapes undergo vineyard selection for optimal ripeness, followed by a 40-42 hour cold maceration and fermentation at 19-22°C with batonnage. The wine is aged on its lees for at least 10 months.

Characteristics: It has an intense straw-yellow color. On the nose, there are hints of caramel, vanilla, peach fruit, and a slight balsamic note. On the palate, it is complex and intense, elegant, mineral, with good freshness and a long finish.

VIGNETI MASSA WINES

STERPI DERTHONA
Grape: Timorasso

Vinification: The grapes are hand-harvested in small crates with vineyard selection, ensuring they reach optimal ripeness. After a cold maceration for 40-42 hours, the wine ferments at 19-22°C with periodic batonnage and is aged on its lees for at least 10 months.

Characteristics: bright, pale yellow color. The first nose delights with hints of lemon, ripe apple, and mirabelle plums. The fruity notes are complemented by mint and lemon balm.

MONLEALE
Grape: Barbera

Vinification: Grapes are hand-harvested with vineyard selection at the optimal ripeness, indicated by the lignification of the stem. Traditional fermentation includes daily pump-overs for 8-10 days, followed by soft pressing and aging in 228-lt barrels for 20/22 months, with an additional 6 months in large casks.

Characteristics: It has a deep ruby red color. On the nose, it offers aromas of all kinds of sour cherries, with black currant and blueberry notes added by aging in small wooden barrels.

DOLCETTO

Dogliani

Piedmont

DOGLIANI

The Beating Heart of the Langhe

Nestled in southern Piedmont, Dogliani lies among the highest and coolest hills of the Langhe, close to the Ligurian Apennines and the Maritime Alps. This land has retained its authenticity, with vineyards interwoven with hazelnut groves, meadows, forests, and cultivated fields. The hills, shaped over centuries by ancient seabeds and waterways, rise between 250 and 700 meters in altitude. Dogliani sits at the crossroads of Barolo's prestigious vineyards, the hazelnut-rich Alta Langa, the fertile Cuneo plains, and the Moscato-producing Belbo Valley. Its winemaking tradition dates back to Roman times, with a 1593 ordinance already regulating the harvest to ensure perfect grape ripening.

DOLCETTO

The Soul of Tradition

Dolcetto flourishes in Dogliani's fresh, breezy climate, where it ripens slowly, preserving its delicate aromas and vibrant acidity. Sensitive to excessive heat, it reaches its best expression in this elevated landscape. Long regarded as a simple, everyday wine, Dolcetto has gained newfound appreciation for its depth and structure, leading to the establishment of the Dogliani DOCG in 2005.

Historically, Dolcetto has been deeply rooted in local tradition, with records of its cultivation in the region dating back centuries. By the 16th century, it was already a staple in Piedmontese viticulture, valued for its ability to thrive even in challenging conditions. Over time, it became the heart of Dogliani's winemaking identity, symbolizing the region's resilience and dedication to quality.

Unlike Dolcetto from other areas, Dogliani DOCG wines stand out for their richness, elegance, and aging potential. They offer vibrant red and black fruit notes, delicate spice, and a characteristic almond-like finish. Many producers embrace organic and sustainable practices, preserving the integrity of both the grape and the land, ensuring each bottle reflects the unique identity of Dogliani.

DOGLIANI DOCG

Depth, Elegance, and Identity

Dogliani DOCG stands out for its deep color, vibrant red fruit aromas, and refined structure. It balances freshness and softness, offering both immediate drinkability and aging potential. Compared to other Dolcettos, Dogliani wines are more intense and layered, thanks to higher altitudes and diverse soils. Strict DOCG regulations ensure only the best expressions of Dolcetto earn the name, preserving authenticity and distinction.

Altitude plays a key role: cooler temperatures slow ripening, preserving acidity and aromatics. This results in wines with finesse and depth, far from the lighter Dolcettos found elsewhere. Many producers refine extraction and maturation to enhance structure without losing Dolcetto's natural vibrancy. While traditionally enjoyed young, top Dogliani DOCG wines develop complexity with age.

Beyond its intrinsic qualities, Dogliani DOCG reflects a deep connection to the land. Many producers embrace organic or sustainable practices, minimizing interventions. This commitment to nature and quality has made Dogliani one of Piedmont's most compelling yet underrated appellations.

BOSCHIS FRANCESCO

A Century of Dedication

The Boschis winery traces its origins back to 1919, when Telesforo Boschis settled in Dogliani. His son Francesco carried on the family's passion for winemaking, but it was in 1968 that he and Mario decided to bottle their own Dolcetto, marking the start of a new chapter. Over the years, the focus shifted toward single-vineyard expressions, leading to the creation of crus like "Vigna dei Prey" (1983), "Sorì San Martino" (1986), and "Vigna del Ciliegio" (2001).

Today, the estate is run by Mario Boschis and his sons, Marco and Paolo, who maintain an artisanal and sustainable approach. Their vineyards, perched at over 500 meters, are cultivated without chemical herbicides, using minimal treatments and natural materials. Many slopes are too steep for machinery, requiring manual labor and careful attention to detail. In the cellar, the wines remain unfiltered, preserving their authenticity and allowing their full character to shine through.

BOSCHIS FRANCESCO WINES

DOGLIANI Pianezzo
Grape: 100% Dolcetto

Vinification: The wine is vinified using traditional methods, with fermentation in stainless steel or wooden vats to enhance the grape's character. It is aged in stainless steel or large oak casks to preserve its freshness and fruity notes.

Characteristics: Pianezzo wines express the Dolcetto variety with rich, fruity aromas of dark berries, cherries, and floral hints. They offer a smooth, medium-bodied profile with soft tannins, nice acidity, and a clean finish.

DOGLIANI SUPERIORE
Pianezzo Vigna Sori
Grape: 100% Dolcetto

Vinification: Traditional methods, with fermentation in stainless steel or wooden vats. Aging typically takes place in oak casks to enhance the wine's complexity and structure.

Characteristics: This wine has a deep ruby color with intense aromas of dark fruit, cherries, and floral notes. It offers a balanced profile with soft tannins, vibrant acidity, and a refined, long finish, showcasing the best of Dogliani's vineyards.

BOSCHIS FRANCESCO WINES

DOGLIANI SUPERIORE
Vigna del Ciliegio
Grape: 100% Dolcetto

Vinification: Traditional vinification with fermentation in stainless steel or wooden vats. Aging occurs in oak barrels to add depth and complexity to the wine.

Characteristics: The wine has a rich ruby color with aromas of cherries, dark berries, and spice. It offers a well-structured profile with soft tannins, vibrant acidity, and a smooth, long finish, showcasing its premium quality.

DOGLIANI SUPERIORE
Pianezzo Vigna dei Prey
Grape: 100% Dolcetto

Vinification: Traditional vinification techniques, with fermentation in stainless steel or wooden vats. The wine is aged in oak barrels to enhance its complexity and richness.

Characteristics: This wine has a deep ruby color with aromas of dark fruit, spices, and floral notes. Its complex profile features well-integrated tannins, lively acidity, and a long, smooth finish, reflecting Dolcetto's elegance.

NEBBIOLO

Gattinara

Piedmont

GATTINARA

A Rich and Ancient Landscape

The area of Gattinara, located in the province of Vercelli in the northern part of Italy's Piedmont region, is known for its unique and fertile volcanic soils, which give rise to wines with remarkable depth, complexity, and character. The land has an ancient history, with the name Gattinara believed to derive from Catuli Ara, or the Altar of Catullus, referring to the Roman period. The cultivation of vines here dates back to Ancient Roman times, and the region was renowned for its exceptional wines as early as the 1700s. Notably, Gattinara was well known for its viticulture long before other famous Italian wine regions like Barolo and Barbaresco gained prominence. The combination of volcanic soils, a temperate climate, and a rich history of winemaking creates an ideal environment for growing Nebbiolo, the primary grape of the region. Gattinara's geographical conditions, including its elevation and proximity to the Alps, contribute to the wines' distinctive characteristics, providing them with an elegant structure, exceptional acidity, and a pronounced minerality that reflects the region's unique terroir.

NEBBIOLO

Nebbiolo: The Real Gattinara's Identity

Nebbiolo, the flagship grape of the Gattinara region, thrives in the area's volcanic soils, where the mineral-rich composition imparts a distinct character to the wines. This noble grape is known for producing wines with fine tannins, a complex bouquet of aromas, and a remarkable aging potential. Nebbiolo from Gattinara is renowned for its balance of freshness and power, displaying delicate floral notes, red fruit, and earthy undertones, along with a characteristic hint of spice. The region's particular climatic conditions – warm days and cool nights – contribute to the development of a wine with a perfect harmony of acidity and tannins, which is ideal for long-term aging. Wines made from Nebbiolo in Gattinara are celebrated for their ability to evolve gracefully over the years, revealing new layers of complexity as they mature. These wines are a true expression of the land, showcasing the deep connection between the people and their vineyards, and embodying the essence of the region. The skillful cultivation of Nebbiolo, passed down through generations, continues to be the driving force behind the production of Gattinara's finest wines, which are now enjoyed by wine lovers around the world for their sophistication and elegance.

GATTINARA WINE

A Legacy of Tradition and Craftsmanship

Gattinara wine is a true reflection of the land's rich history, the dedication of its producers, and the region's commitment to preserving time-honored winemaking practices. The wines from this area are renowned for their balance, delicacy, and ability to age gracefully, often requiring years of cellaring to reach their peak. With a deep respect for tradition and a continuous focus on quality, Gattinara wines are crafted with meticulous care, often aged in large oak barrels to preserve their purity and complexity. The cooperative producers in the region, along with family-run estates, ensure that every bottle embodies the essence of the land, showcasing a beautiful integration of old and new techniques. Over the centuries, Gattinara's winemakers have refined their methods, focusing on the delicate balance between tradition and innovation. While the region may not always have enjoyed the commercial fame of other Italian wine regions, such as Barolo, the focus has always remained on the quality of the wine itself. This dedication to excellence has resulted in wines that stand out for their finesse, longevity, and ability to pair perfectly with the local cuisine. The wines of Gattinara are an authentic expression of the region's terroir, culture, and traditions, continuing to be cherished by wine connoisseurs both in Italy and around the world.

CANTINA SOCIALE DI GATTINARA

A Pillar of Community and Tradition

Founded in 1908, the Cantina Sociale di Gattinara has played a pivotal role in preserving the viticultural traditions of the region and supporting small grape growers throughout its long history. The cooperative was established during a time of significant change, when Italy was undergoing rapid modernization. The decision to unite the efforts of small-scale farmers provided a lifeline for local growers, offering them stability and a pathway to continued independence despite the challenges of world wars, economic crises, and the devastation caused by phylloxera. Today, the cantina continues to be a vital part of the Gattinara community, with 35 members working 15 hectares of land. Its historical cellar, with its original cement tanks and wooden barrels, offers a glimpse into the region's winemaking past and stands as a testament to the cooperative's dedication to preserving traditional methods. Over the years, the Cantina Sociale di Gattinara has weathered numerous challenges but has remained a symbol of resilience and commitment to quality. The cooperative produces around 25,000 bottles annually, continuing to produce wines that reflect the region's authenticity and rich heritage.

CANTINA SOCIALE DI GATTINARA WINES

Gattinara
Grape: Nebbiolo

Vinification: fermented using traditional methods, with extended maceration to extract maximum color and flavor. It is then aged in large oak barrels for a prolonged period to develop depth and complexity.

Characteristics: This wine is structured and elegant, with rich aromas of red fruit, dried herbs, and spices, balanced by firm tannins and a long, mineral finish.

Gattinara Riserva
Grape: Nebbiolo

Vinification: long fermentation with extended maceration, followed by aging in large oak barrels for at least three years to enhance its complexity and character.

Characteristics; intense structure, with aromas of dark fruit, leather, and spices, complemented by firm tannins and a long, refined finish.

NEBBIOLO IN LESSONA

Lessona

Piedmont

LESSONA

A Unique Terroir

Nestled at the foothills of the Biella Alps, Lessona is a charming town with a deep-rooted winemaking tradition. This small yet prestigious wine region, located in the eastern part of Biella, has long been celebrated for its exceptional vineyards. The gently rolling hills and mineral-rich soils, formed by ancient marine sands, create the ideal environment for cultivating Nebbiolo, the noble grape of the area. The town itself, rich in history, boasts medieval churches and traditions that have stood the test of time. Each July, the lively Ratataplan street theater festival transforms the village into a vibrant stage, attracting artists from around the world. Since 2016, Lessona has incorporated the former municipality of Crosa, further expanding its viticultural landscape.

NEBBIOLO IN LESSONA

A Grape of Elegance and Character

Nebbiolo, the soul of Lessona's wines, thrives in this unique terroir, revealing an exceptional balance of power and finesse. Unlike its counterparts in Barolo and Barbaresco, Nebbiolo from Lessona develops a more delicate, floral profile, with silky tannins and a distinctive mineral streak. The region’s sandy soils, rich in iron, potassium, and magnesium, contribute to the grape’s signature elegance, while the high-altitude vineyards at around 350 meters above sea level allow for significant diurnal temperature variations. This enhances aromatic complexity and freshness, giving Lessona Nebbiolo its remarkable longevity and refined structure.

In contrast, the Nebbiolo cultivated in Barolo and Barbaresco originates from compact clay and limestone-rich soils, which impart a more robust structure and greater tannic intensity. The warmer climate in the Langhe region leads to slightly earlier ripening, yielding wines with deeper color, higher alcohol content, and pronounced notes of tar and dried roses. Lessona’s Nebbiolo, by comparison, is lighter in body, more ethereal in its aromatic expression, and marked by a striking mineral freshness that adds to its distinct identity. This refined character makes Lessona Nebbiolo not only elegant in youth but also capable of evolving gracefully over decades.

LESSONA WINE

A Testament to Tradition and Prestige

Lessona DOC, established in 1976, is one of five DOC appellations in the Biella province. Often called the "Wine of Italy," it gained historical significance when Quintino Sella, then Minister of Finance, chose it over champagne to toast the unification of Italy in 1870. Lessona wines are known for their luminous garnet color, delicate violet perfume, and a mineral-driven palate with a pleasantly persistent finish. The influence of the Monte Rosa massif, which shields the vineyards from harsh northern winds, ensures a temperate climate ideal for slow ripening. This results in wines that display a perfect harmony of acidity, tannins, and refined aromas. As Lessona experiences a renaissance, its historic prestige is once again being recognized worldwide, reaffirming the region's place among Italy's finest wine-producing territories.

TENUTE SELLA 1671

Three Centuries of Winemaking Excellence

One of the most storied producers in Lessona, Tenuta Sella has been crafting wines since 1671, making it one of the oldest continuously operating wineries in northern Italy. Founded by the Sella family, renowned for their contributions to both finance and industry, the estate has played a pivotal role in preserving and elevating the reputation of Lessona wines.

The vineyards of Tenuta Sella are situated on Lessona's distinctive sandy soils, where meticulous vineyard management ensures the highest quality grapes. Their approach balances respect for terroir with a dedication to expressing Nebbiolo's most elegant and refined characteristics. The winery has been instrumental in safeguarding the historical identity of Lessona, maintaining a philosophy centered on sustainability and minimal intervention in both vineyard and cellar.

Today, Tenuta Sella continues to be a benchmark for the region, producing wines that embody the grace, longevity, and complexity that define Lessona's unique Nebbiolo expression. By blending centuries-old expertise with a forward-thinking vision, the estate not only honors its illustrious past but also paves the way for the future of Lessona's winemaking tradition.

TENUTE SELLA 1671 WINES

LESSONA
San Sebastiano allo Zoppo
Grapes: Nebbiolo 90%, Vespolina 10%

Vinification: Destemming and crushing, followed by gentle pressing in a pneumatic press and static must clarification. Fermentation in stainless steel tanks, then bottle refermentation with selected yeasts and aging on the lees for 36 months in French oak barrels

Characteristics: delicate aromas of dried roses, red berries, and subtle spice. Vibrant acidity, fine tannins, and a distinct mineral backbone lead to a long, complex finish with hints of truffle and tobacco over time.

LESSONA
Omaggio a Quintino Sella
Grapes: 90% Nebbiolo, 10% Vespolina

Vinification: Grape selection, cooling, destemming, and fermentation in stainless steel with pump-overs and délestage, followed by 45 days of maceration. Aged for 36 months in medium-toast French oak (50hl and barriques).

Characteristics: Elegant and refined, with vibrant acidity and silky tannins. Notes of dried roses, wild berries, sweet spices, and a long, mineral finish.

TENUTE SELLA 1861 WINES

BRAMATERRA
Grapes: 70% Nebbiolo, 20% Croatina, 10% Vespolina

Vinification: Grape cooling, destemming, and crushing. Traditional fermentation in stainless steel tanks with pump-overs and délestage, followed by 24 days of maceration. Aged for 24 months in medium-toast French oak

Characteristics: elegant and structured profile, with aromas of red berries, dried flowers, and subtle spice. The palate is fresh and mineral-driven, with fine tannins and a long, savory finish.

INSUBRICO PAS DOSE'
Grape: Nebbiolo

Vinification: Destemming and crushing, pneumatic press pressing, and static must clarification. Fermentation in stainless steel, bottle refermentation with selected yeasts, and 36 months of aging on the lees.

Characteristics: Crisp, dry, sparkling wine with vibrant citrus and green apple flavors, complemented by subtle mineral notes. Its refreshing acidity and clean finish make it ideal for seafood and light appetizers.

BARBERA

Monferrato

Piedmont

MONFERRATO

An Extraordinary Region

Monferrato is a historic region located in the heart of northern Italy, nestled between the provinces of Alessandria and Asti. Its rolling hills, ideal for vineyards, have made it a viticultural treasure. In 2014, UNESCO recognized the area as a World Heritage Site, acknowledging its significance in both culture and agriculture. The region's unique blend of landscapes, medieval villages, and natural beauty reflects centuries of viticultural traditions. Viticulture here is not only an economic activity but also a lifestyle that honors past generations while embracing innovation. Visitors from all over the world come to experience its picturesque landscapes and sample the region's exceptional wines. It's a place where history meets modernity, and each glass of wine tells the story of the land and the people who have shaped it over centuries. Monferrato's long history of wine production continues to attract wine lovers, and the region's distinct terroir is celebrated as one of Italy's most prestigious.

BARBERA

The Heart of Monferrato

Barbera is the symbol of Monferrato, with its roots stretching back to the 18th century. This variety has been part of the region's history for centuries, with even long-standing legends claiming its role in battles as a symbol of resilience. Today, Barbera represents about 50% of the region's wine production, showcasing its central role in Piedmont's viticulture. Known for its versatility, Barbera can range from fresh, fruit-forward wines to more structured, complex versions that age well. Its high acidity and smooth tannins make it ideal for pairing with a wide variety of dishes. The grape's adaptability to different soils and climates ensures that it remains a cornerstone of the region's wine scene. Barbera thrives in the varied soils of Monferrato, from the sandy soils of Nizza to the clay-rich terroirs of Asti, producing wines with a remarkable balance of fruit and acidity. The grape is also celebrated for its ability to adapt to climate variations, which has made it a favorite among winemakers looking for both consistency and character in their wines.

NIZZA DOCG

The Pinnacle of Barbera Excellence

The Nizza DOCG is the highest expression of Barbera, receiving its prestigious DOCG status in 2014. The vineyards of Nizza are located in 18 select communes, with soils that are rich in the perfect mix of sand and clay, providing an ideal environment for Barbera's growth. Nizza DOCG wines are known for their power, complexity, and structure, with the right balance of acidity to allow them to age beautifully. Their intense aromas, with notes of red fruit and spices, and their elegant texture have made them highly sought after both in Italy and internationally. The production process is meticulous, focusing on low yields and careful grape selection to ensure top-quality wines. The Nizza DOCG is particularly prized for its ability to reflect the distinctive characteristics of the terroir, with each bottle showcasing the unique nuances of its growing conditions. Wines from this region often exhibit a beautiful balance between richness and freshness, making them perfect for aging and pairing with a variety of dishes. As Nizza DOCG continues to grow in recognition and popularity, it has become a symbol of the region's commitment to quality.

FRANCO MONDO

Passion and Family Tradition

Franco Mondo Winery, located in San Marzano Oliveto, is a family-run business with a strong commitment to tradition and quality. With 12 hectares of vineyards, 60% dedicated to Barbera, the Mondo family produces wines that embody the region's essence. Valerio and Beatrice, both trained enologists, manage the winemaking process, while Franco, the experienced viticulturist, oversees the vineyards. Their approach combines sustainable practices with a focus on quality, ensuring that every bottle reflects the authenticity of the land. The Nizza DOCG from Franco Mondo is a perfect example of how the family's dedication to the Monferrato terroir results in wines that are not just products, but true expressions of the region's heritage. The family's approach is rooted in a profound respect for the land, and their wines are crafted with attention to detail at every stage, from vineyard management to fermentation. The combination of traditional craftsmanship and modern techniques allows them to produce wines that are both reflective of the land's history and forward-thinking. Each bottle of Franco Mondo wine tells a story, one that is rich in history, passion, and a deep connection to the land.

FRANCO MONDO WINES

Nizza le Rose
Grape: Barbera

Vinification: the grapes are carefully harvested and placed in crates to preserve their integrity. The wine is then aged for 24 months in fine French oak barrels, then for 12 months of bottle aging.

Characteristics: deep ruby red color with slight violet reflections, offering an intense aroma with prominent notes of spices, wilted rose, and vanilla. On the palate, it is full-bodied, austere, and rich in tannins, yet smooth.

Nizza le Rose Riserva
Grape: Barbera

Vinification: The grapes are harvested late and placed in crates. After fermentation, with extended skin maceration, the wine is aged for 36 months in fine French oak barrels. It is then further aged in bottles for about 12 months.

Characteristics: deep red color and slight violet reflections, it has a broad aroma with notes of morello cherry, coffee, and cocoa. On the palate, it is full-bodied, austere, and velvety, with a rich and silky finish.

PRUNENT

Val d'Ossola

Piedmont

VAL D'OSSOLA

A Hidden Corner Among the Alps

Val d'Ossola is an Alpine region in northern Piedmont, near the Swiss border, a land that never fails to captivate me with its breathtaking landscapes—towering mountains, dense forests, and deep valleys carved by the Toce River. Among its most fascinating valleys, Val Vigezzo stands out as the "Valley of Painters" for its artistic heritage, Valle Anzasca is dominated by the imposing Monte Rosa, and Valle Formazza is renowned for its spectacular waterfalls and Walser-origin villages.

The climate here is distinctly Alpine, with cold, snowy winters and cool, breezy summers. The surrounding mountains shape unpredictable weather patterns, making it one of Italy's rainiest areas. Yet, the nearby pre-Alpine lakes, like Lake Maggiore and Lake Orta, help moderate the extremes, creating a unique microclimate. This balance between harsh winters and mild summers continues to surprise me, proving that, despite the challenges, Val d'Ossola is a place where viticulture can thrive in unexpected ways.

PRUNENT

The Hidden Treasure of Ossolan Nebbiolo

Prunent is the oldest known expression of Nebbiolo, cultivated in Val d'Ossola for over seven centuries. The first recorded mention dates back to 1309 in the will of Dumino di Pello of Trontano, highlighting its historical value. Over time, Prunent has endured extreme environmental conditions, economic crises, and threats like phylloxera and rural depopulation, which nearly erased it in the 20th century.

Unlike other Nebbiolo biotypes, Prunent has distinct adaptations to the Alpine climate. It thrives in Val d'Ossola's poor, granitic soils, which shape its structure and minerality. Its small, compact clusters ripen slowly, often into November, benefiting from sharp temperature swings that enhance its aromas. Its thick skin provides resistance to mold and rot, crucial in a region prone to rain and humidity.

By the 1990s, Prunent had nearly vanished, surviving only in a few ancient vines. Thanks to local winemakers and the Ossolan Agricultural Producers' Association, a recovery project revived this historic variety by selecting and propagating the valley's oldest vines.

Today, around sixty producers cultivate Prunent on steep terraces supported by dry-stone walls. The vines are trained with the traditional "Toppia" pergola system, which protects them from climate variations and ensures balanced ripening.

PRUNENT WINE

A Mountain Nebbiolo with a Noble Soul

Prunent is a red wine of extraordinary finesse, elegantly reflecting the Alpine essence of Val d'Ossola. It has a solid yet balanced structure, with well-integrated tannins that refine over time, granting it excellent aging potential. Its color, typically pale between ruby and garnet, takes on a crystalline hue that enhances its luminosity.

On the nose, it reveals a complex and refined aromatic profile. Initial mineral notes recall the granitic soils, followed by a bouquet of leather, tobacco, ripe cherry, and plum. With aging, sweet spice notes like cinnamon emerge, along with balsamic hints of cinchona and rhubarb, while the finish is marked by an elegant floral persistence of violet.

On the palate, Prunent surprises with its vibrant freshness and remarkable drinkability. Its acidity lends energy to the sip, while the tannins, initially austere, soften over time, offering a harmonious and persistent finish. Aging enriches the wine with evolved notes of spices, undergrowth, and licorice, without ever losing its subtle, nervous energy.

The heroic viticulture of Val d'Ossola is a this combination of terroir, tradition, and dedication making Prunent a unique wine—one that, glass after glass, tells the story and soul of the valley.

CANTINE GARRONE

Guardians of Ossolan Tradition

Cantine Garrone is the heart of Ossolan viticulture, a winery that blends experience, innovation, and deep respect for tradition. Their estate is located in Oira di Crevoladossola, near the Swiss border—a frontier land where winemaking has deep roots. Across three hectares of vineyards, the Garrone family cultivates Prunent with dedication, alongside other native varieties, producing between 40,000 and 50,000 bottles annually, distributed locally and exported abroad.

The vineyards are planted on steep, hand-carved terraces supported by dry-stone walls. Here, every operation is done manually, giving the wines a distinctive character.

The aging process takes place in a historic cellar built in the 1920s, where century-old oak barrels impart complexity and depth to the wines.

Today, Prunent is more than just a wine—it is the symbol of Ossolan viticulture, a story of resilience and revival made possible by the passion of winemakers like the Garrone brothers. Thanks to their dedication and collaboration with the University of Turin, Prunent continues to be studied, valued, and passed down, keeping alive a centuries-old tradition that proudly asserts itself in both the Italian and international wine scene.

CANTINE GARRONE WINES

Munaloss 2020
Grape: 70% Nebbiolo, 30% Croatina

Vinification: The grapes are pressed and left to ferment on the skins for at least 7 days in stainless steel tanks at a maximum temperature of 25°C, then aged for one year in the same tanks.

Characteristics: This wine presents a bright and lively character, balanced by a certain firmness, paying homage to the rocky mountainous terroir and tradition.

Prünent Valli Ossolane DOC Nebbiolo Superiore 2019
Grape: 100% Nebbiolo

Vinification: The wine undergoes ten months in stainless steel and one year in large oak barrels for malolactic fermentation.

Characteristics: The wine has a garnet red color, with balsamic notes complemented by gentian and licorice, offering a complex and elegant profile.

CANTINE GARRONE WINES

Prünent Diecibrente Valli Ossolane DOC Nebbiolo Superiore 2020
Grape: 100% Nebbiolo

Characteristics: This wine surprises with its citrus and spicy notes. The palate is rounded, playing with freshness, offering a unique and delightful experience.

Valli Ossolane DOC Rosso "Cà d'Maté"
Grape: Nebbiolo, Croatina, Merlot

Vinification: Traditional fermentation with maceration on the skins, followed by aging in oak barrels to enhance complexity and structure.

Characteristics: This wine captures the balsamic essence of the valleys while inviting you to explore the forests laden with red fruits. What stands out is the burst of energy, which promises to develop and intensify over time.

DRONÈ

Val Maira

Piedmont

VAL MAIRA

In the heart of the Alps

In 1924, a small winery was opened at the entrance of the Val Maira, a remote corner of the Occitan Alps that retains a rare and captivating authenticity. The Val Maira, a valley known for its agricultural tradition, has always been a crossroads of cultures and activities, including the trade of barrels, anchovies, and hair. Famous thanks to director Giorgio Diritti in the film Il vento fa il suo giro, this valley has maintained a strong connection to its roots, resisting the pressures of mass tourism that have invaded other alpine valleys. The pristine landscape and wild nature are the beating heart of this territory, which continues to serve as the perfect refuge for those seeking an authentic experience away from the frenzy of the modern world. Here, alpine agriculture is still practiced with passion, keeping a tradition alive that is passed down from generation to generation.

DRONÈ

The Grape That Tells the Story of the Valley

In the heart of the Val Maira grows the Droné grape, an autochthonous variety of Chatus that finds its ideal habitat on the Italian and French slopes of the Occitan Alps. This grape symbolizes a viticultural tradition rooted in the valley's past, a connection that is expressed through every cluster harvested. Today, the rediscovery of forgotten varieties and the care of vineyards above 900 meters in altitude in the Stroppo area are the result of a commitment to preserving biodiversity and local traditions. Cultivation on its own rootstocks is one of the distinctive features of this viticulture, which respects the mountain ecosystem and enhances its unique characteristics. The Droné grapes are the result of careful selection, combining respect for the land with the desire to bring out the best from a territory that offers authentic and unmistakable flavors.

DRONÈ WINE

A Taste of the Mountains and Tradition

The Droné wine is the result of a work that blends the past with innovation, creating a product that reflects a territory rich in history and beauty. Every bottle of Drôné tells the story of alpine viticulture that, while closely tied to tradition, never renounces the pursuit of quality. The Droné grapes, grown on the lands of the Val Maira, are treated with the utmost care so that each cluster can fully express the potential of the soil and climate. The wine that emerges from these grapes follows a production philosophy that preserves the authenticity and purity of the land, resulting in a wine that expresses the soul of the mountains and its traditions. Each vintage is a unique expression, changing with time but always maintaining a deep connection to the land that produced it.

MAURO VINI

Five Generations of Excellence and Passion

Founded in 1895, Mauro Vini is today one of the leading wineries in the region, with a history that spans over a century of tradition and innovation. In 1924, the winery moved to Dronero, where it continued to produce wines of quality that tell the story of the territory and its native varieties. Mauro Vini is now a symbol of dedication and passion for wine, a commitment that earned the company the prestigious “Historical Italian Enterprises” recognition. The Mauro family, now in its fifth generation, continues to carry on with love and respect a tradition that blends with innovation, always aiming for quality and sustainability. Mauro Vini represents a point of reference for those seeking a wine that tells the story of a territory and a family that has made respecting the land and its traditions a life mission.

MAURO VINI WINES

Droné
Grapes: Nebbiolo di Dronero 80%,
local grapes 20%

Vinification: Traditional methods, with fermentation in stainless steel tanks to preserve its freshness. It undergoes aging to enhance the unique characteristics of the Val Maira terroir.

Characteristics: Deep ruby red color, fresh and fruity aroma of dog rose and raspberry. Austere taste, with a vigorous yet elegant structure, balanced and harmonious.

—CHIAVENNASCA—

Valtellina

Lombardy

VALTELLINA

The Soul of Alpine Viticulture

Nestled in the northernmost corner of Italy, in the Lombardy region, the Valtellina is an alpine paradise where the rugged beauty of the Alps meets the traditions of winemaking. This narrow, valley-shaped land stretches along the Adda River, bordered by towering mountains that rise sharply on either side, creating a natural amphitheater that captures the sun's rays. The Valtellina is a high-altitude region, where vineyards cling to the steep slopes at elevations ranging from 230 meters to 760 meters above sea level. The terrain is challenging, with terraces supported by ancient dry-stone walls, a testament to the centuries-old labor of local farmers who have cultivated these lands since Roman times. The valley's geographical position, with its orientation toward the south and a perfect exposure to the sun, combined with the cooler temperatures of the Alps, creates a microclimate where the contrast between day and night temperatures enhances the ripening process of the grapes. The result is a region that offers unparalleled terroir for the production of wines that express the uniqueness of the land. Valtellina's vineyards are some of the highest in Europe, and their location amidst the dramatic mountain landscape provides not only breathtaking views but also an ecosystem that nurtures grapes with exceptional characteristics, perfect for the production of wines with deep complexity and elegance.

CHIAVENNASCA

Nebbiolo's Alpine Twin

Chiavennasca, the local name for Nebbiolo, is the undisputed queen of the Valtellina vineyards. While Nebbiolo is well-known and widely revered throughout Italy, it reaches its purest expression in the alpine climate of the Valtellina. Here, the Nebbiolo grape is known for its remarkable finesse, with the terroir of this mountainous region imbuing the wine with a complexity and elegance that sets it apart from other Nebbiolo wines produced elsewhere. The rocky, mineral-rich soils of the valley provide ideal growing conditions, ensuring that the grapes develop a vibrant acidity and structure, balanced by delicate tannins. The version of Nebbiolo grown here is often lighter and more acidic than its counterparts from other regions, yet it maintains a rich depth of flavor and aromatic complexity. The unique characteristics of Chiavennasca result in wines that are highly prized for their ability to age beautifully. The famed Crus of Grumello, Sassella, and Inferno are the source of some of the most coveted Chiavennasca wines, which are known for their remarkable longevity and distinctive minerality. These wines offer a deep, nuanced experience that evolves in the bottle, and some of the best examples, such as Valtellina Superiore and the prestigious Sforzato, have earned a reputation for their power, finesse, and aging potential.

VALTELLINA SUPERIORE

The Essence of Alpine Elegance

Valtellina Superiore is a wine that embodies the soul of the Valtellina region, where the challenging geography, high-altitude vineyards, and dramatic temperature shifts combine to create a unique and refined expression of Nebbiolo, known locally as Chiavennasca. This DOCG-certified wine is produced from grapes grown on steep, terraced vineyards, with an elevation that ranges from 400 to 750 meters above sea level. The result is a wine that boasts remarkable freshness and minerality, with floral and red fruit aromas, balanced by a structure that retains elegance and complexity. The high-altitude climate provides ample sunlight during the day, while cool evenings allow the grapes to ripen slowly, retaining their acidity and aromatic purity. The long maturation process, typically lasting at least 24 months, allows the wine to develop further depth, gaining texture, smoothness, and a delicate tannin profile. Valtellina Superiore is not just a wine; it's a reflection of the land itself, its history, and the craftsmanship that brings it to life, offering a glimpse into the extraordinary terroir of one of Italy's most captivating wine regions.

LUCA FACCINELLI

A Passionate Commitment to the Land

The Faccinelli Winery, founded in 2007 by Luca Faccinelli, is a true testament to the dedication and passion for winemaking that runs deep in the Valtellina region. Located in the heart of the medieval village of Chiuro, Luca's winery is nestled within a beautiful 14th-century stone building that once served as a residence, now transformed into a charming wine cellar. Here, the wines are crafted with care and precision, reflecting the unique terroir of the region. Faccinelli's vineyards, which span 4 hectares of steep, terraced land in the Valtellina Superiore Grumello area, are located at altitudes between 400 and 650 meters above sea level. These high-elevation vineyards are meticulously tended by hand, using traditional methods to cultivate ancient vines, some of which are over a century old. The winery's philosophy is deeply rooted in sustainability and respect for the land, with a focus on producing small-batch wines that are authentic and full of character. Faccinelli's wines are a reflection of the challenging, yet rewarding environment in which they are made, offering a perfect balance of power and finesse, and a true expression of the Valtellina's unique winemaking heritage.

LUCA FACCINELLI WINES

ROSSO DI VALTELLINA
Matteo Bandello
Grape: Chiavennasca

Vinification: hand-harvest in mid-October and undergoes a short 5-day maceration at low temperatures to preserve its freshness and aromatic profile, then ged in small French oak barrels for 7 to 10 months, followed by a brief bottle rest before release.

Characteristics: ruby red color with rich floral aromas. On the palate, it is fresh and particularly easy to drink.

VALTELLINA SUP. GRUMELLO
Ortensio Lando
Grape: Chiavennasca

Vinification: Hand-harvested in mid-October, the grapes undergo a 10-12 day maceration with pump-overs and cap punching at 25-32°C, finishing malolactic fermentation by spring. Maturation in French oak for 16 months, with further aging in steel and bottle before release.

Characteristics: ruby red color, intense and complex aromas with balsamic and tobacco notes. The palate is bold, with a round finish and a particularly long aftertaste.

LUCA FACCINELLI WINES

Riserva VALTELLINA SUPERIORE GRUMELLO
Grape: Chiavennasca

Vinification: The manual harvest occurs in mid-October, with grapes carefully selected for optimal ripeness. The wine is aged for 24 months in French oak tonneaux, followed by a minimum of one year in bottle.

Characteristics: A complex wine rich in red fruit, with hints of quinine and licorice. The palate is powerful and velvety, with a long and distinctive finish.

TELL VALTELLINA SUPERIORE GRUMELLO
Grapes: Chiavennasca, Rossola, and Pignola.

Vinification: produced with a manual harvest, careful grape selection, and fermentation followed by 10-12 days of maceration. It is aged for 24 months in French oak tonneaux and then in bottle for at least a year.

Characteristics: It reveals notes of raspberry, dried flowers, and hints of spices. The palate is full, vibrant, with a salty and prolonged finish. Fruity and fresh, the mouthfeel is lean and highly pleasant.

NOSIOLA

Santa Massenza

Trentino Alto Adige

SANTA MASSENZA

Where Nature Shapes Character

In the heart of Trentino, nestled between Lake Toblino and the broader Valley of Lakes, lies Santa Massenza—a place that magnificently embodies the meeting point of geography, history, and natural wonder. The landscape here is the visible result of ancient glacial forces that have powerfully and precisely sculpted every contour of the terrain, creating an environment that feels both enchanting and singular. The lake of Santa Massenza, connected to nearby Lake Toblino by a slender channel, is fed by the pure waters of the Sarca River and Lake Molveno, then flows toward a hydroelectric power plant—an emblem of perfect harmony between nature's power and human ingenuity. Its banks, lined with lush vegetation, host an extraordinary variety of fish species: agile trout, elegant whitefish, elusive eels, and lively perch coexist in a balanced and resilient ecosystem. But water isn't the only thing that speaks of this land's richness—its sun-drenched hills nurture prized crops, including hardy olive trees, aromatic broccoli, black truffles, and, of course, thriving vineyards. All of this is made possible by an exceptionally mild microclimate that makes Santa Massenza a rare crossroads of Mediterranean and Alpine influences—a place where nature, in its quiet voice, tells a daily story of beauty, resilience, and harmony.

NOSIOLA GRAPE

The Vine That Speaks Trentino

Among the rows that gently climb the hills of the Valley of Lakes and Pressano, Nosiola grows with understated grace, telling a story in every cluster—one deeply rooted in Trentino's rural heritage. This native variety, a true symbol of local viticulture, thrives in well-exposed, breezy hillside soils, where slow ripening allows it to express all its natural elegance. Its name, most likely derived from the dialect word nosela (hazelnut), reflects its aromatic profile, with delicate toasted nuances that recall the nut itself. Long, compact clusters, waxy skins, small leaves, and a distinctive golden hue are the hallmarks of a resilient yet demanding grape. Likely originating from the hills around Trento and possibly related to the Swiss Rezé grape, Nosiola finds its truest expression right here—where tradition, climate, and sensitive viticulture let it shine. While small plantings exist in Veneto and Lombardy, it is only in Trentino that this grape reveals its full character: a subtle, refined soul deeply connected to the land and to those who tend it with patience and care.

NOSIOLA WINE

The Vine That Speaks Trentino

From the Nosiola grape comes a wine that speaks with the gentle but honest voice of Trentino—a liquid expression of the landscape it calls home. Its color is a soft, luminous straw yellow, lit by greenish reflections that speak of freshness and youth. On the nose, it reveals elegant and restrained aromas: floral and citrus notes interwoven with the unmistakable toasted hazelnut nuance that defines the variety. On the palate, Nosiola offers a harmonious personality: dry, vibrant, with a lively acidity that brings energy, and a fine, persistent finish that invites another sip. Its versatile nature allows for two distinct expressions: dry wines, fresh and straightforward, perfect alongside traditional mountain fare; and the precious Vino Santo, made from long-dried grapes affected by noble rot—a near-sacred elevation of the grape's identity. In these sweet versions, Nosiola reaches soaring heights of complexity, offering notes of honey, candied fruit, dried nuts, and sweet spices, while always maintaining a balancing freshness. Although it can produce neutral wines in certain years, in the hands of skilled and passionate growers, on suitable soils and in favorable conditions, it reveals a deep, authentic personality capable of surprising and moving those who understand it.

FRANCESCO POLI WINERY

Tradition and Vision Between Vineyards and Stills

In the tiny village of Santa Massenza—cradled by a surprisingly mild climate and a landscape that gently blends Alpine and Mediterranean influences—stands the Azienda Agricola e Distilleria Francesco Poli, guardian of an ancient craft and a deeply rooted vision. In this place, where history has intertwined grapevine with grappa, and wine with the fire of the still, the Poli family has cultivated not just vineyards but a philosophy that honors and uplifts the land. Since 1998, the vineyards have been farmed organically, enriched by biodynamic practices that enhance soil vitality, plant health, and the harmony of the entire agricultural ecosystem. Today, Alessandro Poli continues the work with passion and precision, focusing on the recovery of historical varieties like Pavana and Peverella, while breathing new life into Nosiola—the heart of the winery's identity. The winery's origins are closely tied to distillation: it was in the 1980s that the family built its first distillery, still in use today thanks to a traditional bain-marie copper still—a slow, respectful method that preserves the most delicate aromas of the fresh pomace. Poli's grappas are more than spirits: they are liquid stories of territory, seasons, and skilled hands. Among vines, barrels, and gleaming copper stills, this Trentino family continues to write a story of coherence, passion, and foresight—where craftsmanship serves identity and memory.

FRANCESCO POLI WINES

NOSIOLA
Belle Frizzante Sui Lieviti M.F.
Grape: Nosiola

Vinification: hand-harvested in late September and gently pressed after brief skin contact, the wine ferments and matures on fine lees in stainless steel. In spring, it referments in bottle with fermenting Vino Santo must and native yeasts.

Characteristics: Pale straw in color with a fine perlage, it offers a subtly complex aroma with hints of yeast. On the palate, it is fresh, pleasantly soft, and well-persistent.

NOSIOLA Sottovi
Grape: Nosiola

Vinification: harvested by hand in small crates at the end of September, the fruit is carefully selected in the vineyard, then left to mature for several months on its lees in stainless steel tanks.

Characteristics: pale straw yellow in color with greenish highlights, the wine offers delicately fruity aromas with a subtle hint of hazelnut. On the palate, it is dry and pleasantly fresh.

TEROLDEGO

Piana Rotaliana

Trentino

CAMPO ROTALIANO

Where Nature and History Meet

The Campo Rotaliano, located in the heart of Trentino, is a plain of unique and mysterious charm. Formed millions of years ago through the powerful forces of a glacier that traversed the Rocchetta Pass, this area is surrounded by majestic rocky cliffs that protect it from the cold northern winds, fostering an ideal microclimate for the cultivation of grapes. The soil, which is predominantly loamy and sandy, is light and shallow, but paradoxically very fertile, making it perfect for viticulture. The Piana Rotaliana, with its history that stretches back to the Middle Ages, has been a witness to many civilizations, from the Goths to the Lombards, and the growth of numerous castles and fortifications. This rich historical background only adds to the charm of the area. Today, this territory is considered one of the most renowned and prestigious wine-growing regions in the region, where the diversity of the soil and the perfect climatic conditions work in harmony to nurture the growth of highly prized grape varieties, like Teroldego. The combination of historical depth and geographical uniqueness has created an extraordinary environment for viticulture, and the Campo Rotaliano stands as a benchmark for quality wine production in Trentino, symbolizing the marriage of nature, history, and winemaking tradition.

TEROLDEGO

A Grape with Deep Roots

Teroldego is a grape variety that has deep historical roots in Trentino, with documentation of its cultivation dating back to at least 1480. The name itself, which could be derived from "Tiroler Gold" or a local place name, hints at its deep connection to the region and its capacity to thrive under the unique conditions of this area. While it has been attempted to cultivate Teroldego in other regions, the Campo Rotaliano provides the ideal environment for the grape, where the combination of the microclimate and soil type offers the perfect conditions for the production of a rich, powerful wine. Teroldego is the most important and emblematic grape variety in Trentino, and its presence defines the essence of the region's winemaking tradition. Known for its robust tannins, balanced acidity, and rich aromatic complexity, it produces wines with remarkable depth and elegance. The ability of Teroldego to age and evolve in the bottle is what makes it such a prized variety, representing not only the terroir of Trentino but also the region's commitment to producing wines of exceptional character. Its history, rooted deeply in the land, underscores its prominence as the symbol of local viticulture and speaks to the dedication of generations of winemakers in preserving and refining this iconic grape.

TEROLDEGO ROTALIANO

The Wine of the Soul of Trentino

Teroldego Rotaliano is a wine that vividly expresses the story and geography of its land. Its deep, dark color and dense consistency, along with aromas of ripe berries and sweet spices, combine with subtle hints of cocoa and black pepper, creating an aromatic profile that is both complex and inviting. On the palate, the wine delivers a powerful structure, with tannins that are firm yet velvety, and a lingering finish that leaves a lasting impression. This wine is renowned for its remarkable complexity and its ability to evolve beautifully over time, especially when aged in oak barrels, which smooth the tannins and impart additional layers of spice and depth. Despite the challenges involved in its production, Teroldego Rotaliano has established itself as one of Italy's most prestigious red wines, admired by wine connoisseurs and enthusiasts alike. It is a wine that not only tells the story of its land but also of the people and the winemaking tradition that have shaped it over centuries. Teroldego Rotaliano is more than just a wine; it is a cultural heritage, a legacy that captures the essence of Trentino’s terroir and is a true testament to the region’s winemaking prowess. This wine continues to captivate even the most discerning palates, embodying both the richness of its past and the promise of its future.

DE VIGILI

A Passionate Commitment to the Land

The De Vigili family boasts a long winemaking tradition that dates back to the 19th century. The founder, Ottavio De Vigili, in the 1800s, began marking his barrels with his initials, signaling the beginning of a story that would span generations. After a break following the post-war period, the family's winemaking tradition was revived by Francesco De Vigili, who, in 2015, at just 23 years old, decided to breathe new life into the family brand. With a modest but highly prized production of just five hectares, the winery today stands as a symbol of commitment to sustainable farming and high-quality viticulture. The vineyards of Pasquari and Entichiari, located in the historic Teroldego Rotaliano area, are the lifeblood of the winery, producing some of the finest wines in the region. Francesco is not only deeply dedicated to viticulture but is also a vital part of the local community, holding leadership roles such as President of Teroldego Evolution. His enthusiasm and innovative approach ensure that the De Vigili winery remains at the forefront of modern winemaking, while also honoring its rich history and traditions. Through his efforts, Francesco continues to build upon the legacy of the De Vigili family, balancing the preservation of their winemaking heritage with an eye on the future, ensuring that the winery remains a beacon of quality and innovation for generations to come.

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DE VIGILI WINES

PERGOLE ROSSO
Grape: Teroldego

Vinification: The destemmed and crushed grapes are placed in steel containers. After 12-15 hours of maceration, the wine is racked to avoid excessive color extraction. Aging in steel until the following spring

Characteristics: The Pergole Rosso highlights all the most elegant characteristics of Teroldego; a balanced acidity and a slight sweetness make the sip full and enjoyable.

TEROLDEGO ROTALIANO TONALITE
Grape: Teroldego

Vinification: 8-10 days of maceration on the skins, for optimal color and flavor extraction. It then ages for 10 months in small oak barrels, followed by an additional 6 months in the bottle to refine its profile.

Characteristics: An elegant wine with soft tannins and a distinct varietal fragrance. Fresh and smooth on the palate, with floral notes of violet and fruity hints of marasca cherry and red fruits.

DE VIGILI WINES

TEROLDEGO ROTALIANO
Riserva Ottavio
Grape: Teroldego

Vinification: After a careful vineyard selection, with whole clusters and mature stems, fermentation occurs in open 500-liter tonneaux. The wine undergoes malolactic fermentation in barriques for 18 months, followed by a year of bottle aging before release.

Characteristics: powerful tannins, balanced acidity, and a well-structured body, evolving with time. Aged in French oak with velvety texture, refined oak nuances, and a long, persistent finish.

TEROLDEGO
Controcorrente
Grape: Teroldego

Vinification: produced with a manual harvest, careful grape selection, and fermentation followed by 10-12 days of maceration. It is aged for 24 months in French oak tonneaux and then in bottle for at least a year.

Characteristics: It reveals notes of raspberry, dried flowers, and hints of spices. The palate is full, vibrant, with a salty and prolonged finish. Fruity and fresh, the mouthfeel is lean and highly pleasant.

GROPPELLO

Val di Non

Trentino

VAL DI NON

A Fascinating and Complex Territory

The Val di Non, a plateau that rises in the heart of Trentino, is a place where geography challenges conventions. Contrary to what the name suggests, it is not a narrow and long valley but a vast and bright expanse that stretches harmoniously towards the slopes of the mountains. This plateau is embraced by three mountain ranges that differ greatly from each other: to the west, the Brenta Dolomites; to the north, the Maddalene mountains; and to the east, the Roen. The valley is crossed by the Noce stream and divided into five homogeneous areas, each with its own unique traditions and landscapes. Cles, the main town, represents the beating heart of this region, with its shops, schools, and commercial activities, as well as the beautiful Santa Giustina Lake, which offers spectacular views. The Val di Non is a land rich in history, with roots dating back to Roman times, passing through the Middle Ages, and becoming today a center of agricultural excellence. The area's complex geography, combined with its historical significance, makes it a unique place where tradition and innovation coexist, creating an exceptional environment for the cultivation of native grape varieties and other agricultural products.

GROPPELLO

A Historic Grape Variety with a Unique Character

The Groppello is an indigenous grape variety from the Val di Non, with deep historical roots. The name itself, derived from the dialect word "grop" (knot), describes the compact shape of the bunch, which resembles an intertwined knot. Historically, this grape variety was highly regarded, even reaching the court of Emperor Franz Josef and Princess Sissi. Unfortunately, over time, the Groppello was at risk of disappearing, overtaken by the cultivation of apples, which became dominant in the valley. Only in recent decades have some brave winemakers decided to revive the cultivation of Groppello, restoring its dignity and rediscovering its historical importance. Although the numbers remain small, Groppello is still grown with passion in some hidden corners of the valley, where the difficult terrain and manual cultivation methods help preserve its quality. Its revival is a testament to the dedication of a few visionary winemakers who believe in the preservation of local traditions and the distinctive character of their wines.

GROPPELLO DI REVÒ

A Wine with the Character of the Territory

Groppello di Revò, a local variant of this historic grape, stands out for its intensity and full body. This grape variety, native to the area around Lake Santa Giustina, thrives in morainic soils that are well-exposed, ensuring perfect ripening of the grapes. The history of this wine is closely tied to local traditions, where Groppello was often vinified at home and used to produce grappa as well. Today, Groppello di Revò is a red wine with a brilliant ruby color and a delicate aromatic range that spans from red fruits to spices. On the palate, it is smooth, fresh, with a natural acidity that makes it ideal for pairing with traditional dishes like tortei de patate (potato fritters) or meat and game dishes. The grape variety is rare and precious, with only 12 hectares cultivated, making it a niche product of great value. The preservation of this unique wine is an essential part of the region's identity, and its rarity adds to the allure for wine lovers seeking distinctive and authentic wines from the area.

EL ZEREMIA

A Story of Passion and Revival

The El Zeremia winery, founded by Augusto Zadra, is one of the most significant entities in the rediscovery and enhancement of Groppello di Revò. Augusto, with his pioneering vision, helped save this grape variety from oblivion by planting Groppello on historic late 19th-century lands on ungrafted rootstocks—a practice that preserves the authenticity of the grape. Today, his son Lorenzo carries on his father's legacy, passionately dedicating himself to the cultivation of Groppello and the rediscovery of other indigenous varieties, such as Maor, a white grape variety. The vineyard, located in Novella, is an example of heroic viticulture, with steep terrain that requires hard manual labor. The winery stands out for its commitment to sustainability and quality, highlighting the strong territorial identity of Groppello. The story of El Zeremia is one of a family that has managed to combine tradition, innovation, and a deep love for their land, while respecting the principles of environmental sustainability and promoting the values of local viticulture. The work done by El Zeremia contributes to preserving the cultural and agricultural heritage of the Val di Non while continuing to create exceptional wines that honor the unique terroir of the region.

EL ZEREMIA WINES

GROPPELLO DI REVÒ
Grape: Groppello di Revò

Vinification: The grapes are hand-harvested in small crates with careful selection in the vineyard during October. The wine undergoes fermentation with a two-week maceration in stainless steel, followed by aging in steel tanks to preserve freshness and flavor.

Characteristics: Ruby red color with a distinct vinous note, clear spicy sensations, and hints of wild berries.

La Selezione GROPPELLO DI REVÒ
Grape: Groppello di Revò

Vinification The harvest is manual, taking place in the second decade of October. The wine undergoes traditional red winemaking with a two-week maceration, followed by maturation and aging in new oak barriques for 12 months.

Characteristics: Ruby red in color, with aromas of wild berries and herbs. Particularly complex due to the significant temperature variations in the region.

GLERA

Conegliano Hills

Veneto

CONEGLIANO HILLS

The Gem Between the Prealps and the Sea

Conegliano is a city that embodies the beauty and history of Veneto, a place where landscape and culture blend in perfect harmony. Nestled at the foot of the Treviso Prealps, Conegliano offers breathtaking views of the Venetian plain, a landscape stretching all the way to the Adriatic Sea. Its strategic location, just an hour from Venice, makes it easily accessible while also a peaceful haven away from the hustle and bustle of city life. But Conegliano is more than just a tourist destination: its history stretches back to the Middle Ages, as evidenced by the archaeological remains of the Castle and traces of ancient civilizations. The city is also the heart of an agricultural tradition that has skillfully harnessed the richness of the land and its hills, creating a perfect balance between nature, culture, and industry. Over the centuries, the town has evolved, fostering both historical significance and modern development, while remaining firmly rooted in its agricultural heritage.

GLERA

An Ancient Grape with a Bright Future

The Glera grape is much more than just an ingredient for a famous wine. Its history stretches back to ancient times, with records dating back to the Roman era, when its name was not yet associated with the famous Prosecco, but rather with the beauty of the lands of Veneto. Glera cultivation spread primarily across the hills of Veneto and Friuli Venezia Giulia, territories that today represent the heart of its production. This grape, though popular for centuries, gained its true fame only in the 19th century, when its vinification became systematic in the Conegliano and Valdobbiadene areas. The Glera grape is not just a symbol of vinous tradition, but also an example of how agricultural culture and science have evolved over time. With its recent transformation into the official grape for Prosecco, Glera has seen an increasing appreciation for its potential, solidifying its place in the global wine scene. In the modern era, Glera is being rediscovered as a versatile and noble grape, capable of creating exceptional wines beyond its sparkling iterations.

PROSECCO SUPERIORE DOCG

Tradition Meets Sustainable Innovation

Prosecco DOCG is more than just a sparkling wine; it's a tradition that tells the story of a land and its people. Born in the hills of Conegliano and Valdobbiadene, this denomination represents the pinnacle of Italian viticulture. Its evolution through the centuries is closely tied to the pursuit of quality and perfection, which began with the establishment of the Enological School of Conegliano in 1876, a hub for viticultural training and innovation. However, in recent years, a new movement has emerged within the Prosecco world, a countertrend that is gaining momentum. Unlike the mainstream industry, which focuses on quantity and uniformity, some producers are working to return Prosecco to its roots, emphasizing eco-friendly practices and sustainability. With minimal intervention both in the vineyard and the winery, and a renewed focus on quality and authenticity, this movement is becoming a growing trend. In this new vision, nature and environmental respect take center stage, and the pursuit of excellence translates into smaller, more limited productions but of the highest quality. This is slowly rewriting the rules of the Prosecco game, offering a fresh perspective on what this wine can truly represent.

L’ANTICA QUERCIA

A Unique Approach to Prosecco Production

lL’Antica Quercia is a winery that represents a unique and personal interpretation of the Prosecco tradition. Located among the hills of Conegliano, the winery reflects a deep connection to the land and a philosophy focused on producing authentic wines that respect nature. The decision of Claudio Francavilla, the winery’s owner, to turn the conventional approach to Prosecco production upside down is bold but entirely consistent with his vision. In an industry where many producers buy or receive grapes to maximize production, Antica Quercia stands out by producing only what its vineyards can yield. With only a few thousand bottles produced each year, the winery rejects the logic of mass production, instead focusing on limited but extraordinarily high-quality production. This philosophy translates into a daily commitment to preserving the authenticity of the product and respecting nature’s timeline, without rushing the processes. With its organic approach, Antica Quercia not only produces a Prosecco that fully expresses the characteristics of the land, but it does so with profound respect for the environment, embodying a vision that honors tradition while embracing the future. The commitment to quality over quantity is evident in every bottle, making Antica Quercia a leader in the sustainable production of Prosecco.

L'ANTICA QUERCIA WINES

PROSECCO SUPERIOR DOCG BRUT NATURE
Grape: Glera

Vinification: gentle destemming, pressing, and cool fermentation with native yeast. After winter lees aging and bottling on the fourth new moon post-harvest, the wine matures for at least four months at 2,000 meters near Monte Civetta in the Dolomites.

Characteristics: Agricultural, Anarchic, Spirited Appearance, Loving Soul, Dry, Authentic, Ancient, Bold, Ambitious, Avant-garde.

SU' ALTO SUR LIE
Grape: Glera

Vinification: gentle destemming, pressing, and cool fermentation with native yeast. After winter lees aging and bottling on the fourth new moon post-harvest, the wine matures for at least four months at 2,000 meters near Monte Civetta in the Dolomites.

Characteristics: straw-yellow with a delicate bouquet of citrus and dried apricot, sometimes veiled by suspended yeast. On the palate, subtle effervescence and gentle fruity notes lead to a savory, juicy finish.

GARGANEGA

Gambellara

Veneto

GAMBELLARA

The Breath of the Volcano Among Hills and Vineyards

Nestled between the provinces of Vicenza and Verona, Gambellara unfolds as a land where geology tells ancient stories of fire and transformation. The landscape, shaped by volcanic eruptions millions of years ago, is a succession of gentle hills rising among lush valleys and winding streams. The soils in this area are a true treasure trove of mineral richness: tuff, basalt, and lava rocks emerge among the vineyard rows, giving the land a dark, iron-rich soul. The vines sink their roots into this substratum, thriving on the hillsides between 250 and 350 meters above sea level, where solar radiation, natural drainage, and the influence of breezes create ideal conditions for viticulture. The microclimate, tempered by the proximity of the Lessini Mountains, offers a balance of sunny days and cool nights, essential for developing the aromatic complexity of the grapes. In this evocative setting, viticulture is not just an economic activity but a tradition deeply rooted in the social and cultural fabric of the region.

GARGANEGA

The Golden Essence of Venetian Tradition

Among the native grape varieties of Veneto, Garganega holds a place of honor. Present for centuries in the provinces of Verona and Vicenza, this white grape variety is the beating heart of the Gambellara and Soave DOC wines. Its history dates back to the Middle Ages when it was already mentioned in ancient agronomy treatises as a grape capable of producing fine wines. Its vegetative profile is distinctive: large, elongated clusters with thin but resilient golden-yellow skins that take on amber hues as they ripen. The most widespread training system is the traditional Veronese pergola, which allows the plant to develop expansively, protecting the grapes from excessive sun exposure and ensuring even ripening. Garganega has a consistently high yield and strong resistance to disease, qualities that have ensured its widespread cultivation and longevity over the centuries. It has one of the longest growing cycles among Italy's native grape varieties, with late ripening occurring between late September and early October, allowing for an excellent balance of sugars and extracts. Aromatically, it does not possess an intense floral or fruity character but offers a delicate and refined bouquet with hints of almond, white flowers, and a subtle mineral note reminiscent of the volcanic soil in which it grows.

GARGANEGA WINE

A Sip of History and Identity

Over the centuries, Garganega has established itself as one of the most versatile grapes in Venetian winemaking, capable of producing a wide range of wines, from fresh, dry whites to complex passito wines. Its natural aptitude for drying has made possible the creation of exceptional sweet wines, cherished since ancient times when the so-called "Retic wines" were already renowned for their aging potential and structure. In its dry form, Garganega yields elegant and refined wines with a balanced flavor profile, pleasant sapidity, and a lingering almond-like aftertaste, characteristic of the variety. Its moderate acidity makes it smooth and harmonious, while a distinctive minerality sets it apart from many other Italian whites. In passito wines, the grapes are left to dry on racks or in drying rooms, concentrating sugars and aromas, resulting in wines of extraordinary softness, with notes of candied fruit, honey, and sweet spices. Whether enjoyed young or aged, Garganega always manages to express the essence of its territory, capturing in every sip the deep connection between the grape variety and the volcanic soil.

VIRGILIO VIGNATO

The Purity of Natural Wine

In the heart of Gambellara, amidst vineyards stretching across ten hectares of volcanic soil, lies the Virgilio Vignato winery, a family-run estate dedicated to natural winemaking. The Vignato family's story is one of dedication and passion: for over a century, they have passed down the art of viticulture with a commitment to expressing the most authentic essence of this land. Today, the estate is led by Ilario Vignato and his family, with a philosophy centered on sustainability and respect for the natural cycle of the vineyards. Their vines grow just a short distance from Monte San Marco, an ancient extinct volcano that has given rise to soils rich in black basalt, which profoundly influences the character of their wines. Their choice to embrace organic farming is not just a production method but a philosophy that translates into an agricultural approach attentive to the needs of the land and the plants. Nourishing the soil, respecting biodiversity, and closely following the evolution of the grapes are fundamental principles for the Vignato family. Garganega, the undisputed queen of their production, is vinified in purity to enhance its finesse and elegance. The result is a mineral, subtle, and refined wine, capable of telling the story of an ancient land and offering a sip infused with the essence of the volcano and tradition.

VIRGILIO VIGNATO WINES

GARGANEGA Monte Comon
Grape: Garganega

Vinification: Hand-harvested in the third week of September, the grapes undergo white vinification with native yeasts in stainless steel, followed by maturation and aging in the same material.

Characteristics: Mineral notes of basalt stone, exotic fruit, and floral aromas. On the palate, it is dry, warm, and well-balanced between acidity and sapidity.

GAMBELLARA CLASSICO
Capitel Vicenzi
Grape: Garganega

Vinification The harvest takes place in late October, when the grapes have reached optimal ripeness. Vinification in stainless steel, where the wine undergoes remontage on its own lees for a year, enhancing structure and complexity. Maturation in stainless steel.

Characteristics: Aromas of ripe exotic fruit unfold on the nose, while on the palate, the wine boasts a full-bodied structure with a well-balanced interplay of freshness and salinity.

VIRGILIO VIGNATO WINES

RECIOTO DI GAMBELLARA
Spumante DOLCE M.C.
Grape: Garganega

Vinification: During mid-September, the grapes are carefully laid out on racks for drying, concentrating their sugars and aromas. Fermentation takes place in stainless steel, preserving freshness. Maturation in the bottle for 12 months.

Characteristics: Aromas of ripe fruit, fragrant. On the palate, it shows a good balance between sweetness and freshness, with a full body.

TURCHETTA

Polesine

Veneto

POLESINE

The Eternal Breath of Rivers and Lands

Polesine reveals itself as a fascinating, elongated tongue of earth, nestled between the mighty waters of the Adige and Po rivers and destined to flow into the Adriatic Sea. This region, often identified as the Polesine of Rovigo, boasts a landscape sculpted and shaped by the relentless action of watercourses and paleo-channels that have traced mysterious, sinuous paths over time. The scenery, steeped in history and nature, tells the tale of marshy lands and emerged islets—tangible signs of an environment in constant transformation and renewal. The ancient etymological roots, drawing from Latin and Germanic terms, lend Polesine an aura of mystery and poetry, emphasizing the power of natural elements and the vitality of a land that speaks through the memory of its rivers and the resilience of its soil.

TURCHETTA GRAPE

The Ancient Guardian of Venetian Roots

The Turchetta grape stands as a keeper of an ancient viticultural heritage, embodying the history and resilience of a Venetian land that has withstood the passage of centuries. With origins dating back to the period following the Venetian reclamations, this black-berried variety flourished robustly in the provinces of Padua and Rovigo, becoming an emblem of local agricultural tradition. Adapting ingeniously to humid climates and hot summers, Turchetta produced modest yields perfectly suited for family consumption, and distinguished itself for its robustness and ability to thrive in well-drained clay soils. Despite the challenges posed by the introduction of more modern varieties, the recovery and enhancement of this grape represent a heartfelt homage to enological roots, inviting a rediscovery of an authentic tradition and a celebration of the biodiversity that characterizes the Veneto's viticultural heritage.

TURCHETTA WINE

The Harmony of Time Captured in a Glass

Turchetta wine, a refined expression of an ancient tradition, tells the story of a slow, passionate evolution that has highlighted the unique character of the grape from which it originates. Born from the transformation of the historic Turchetta, this wine embodies the legacy of a territory capable of adapting and renewing itself without ever forgetting its roots. Characterized by a deep, intense ruby red color, the wine stands out for its complex bouquet where fruity notes of sour cherry intertwine harmoniously with floral accents and subtle hints of spice. Its well-balanced tannic structure, paired with a persistent, slightly bitter finish, transforms every sip into a multisensory experience that evokes the passion and dedication of the region's artisans, making Turchetta wine a true ambassador of the local enological history.

CORTE CAREZZABELLA

The Echo of Nature and Tradition

The Corte Carezzabella project is a shining example of how tradition, innovation, and respect for nature can blend to create a unique, sustainable environment. Founded in the early 20th century on sandy lands reclaimed from the lagoon, this organic farm, situated along the banks of the Adige River, is a veritable microcosm where vineyards, grains, vegetables, and animals integrate into a harmonious natural balance. The Reato family has infused passion and creativity into every intervention, promoting agroforestry projects and the planting of thousands of trees to enhance biodiversity and transform the landscape into a living work of art. In addition to producing wines that narrate the story of the territory, Corte Carezzabella functions as a farmhouse, educational center, and artisanal laboratory, offering visitors a multisensory experience rich in history, tradition, and innovation—where the past and present merge to celebrate a vibrant, sustainable future.

CORTE CAREZZABELLA WINES

TURCHETTA
Grape: Turchetta

Vinification: Vendemmia manuale nella prima decade di ottobre, seguita da diraspapigiatura e macerazione a temperatura controllata (25-28°C) con sosta sulle bucce per 21 giorni.
Il vino matura in cemento e viene affinato in bottiglia.

Characteristics: Intense ruby red with purple reflections; on the nose, aromas of sour cherry, chocolate, and foliage. On the palate, it offers a well-structured body with a distinctive tannic character.

—RIBOLLA GIALLA—

Collio

Friuli Venezia Giulia

COLLIO

The Soul of the Hills

Collio is a region that fascinates with its unique position and varied geography, stretching along a narrow strip of land on the border between Italy and Slovenia, in the hills overlooking the Friuli-Venezia Giulia region. This hilly landscape, with its uninterrupted gentle slopes, is characterized by views that extend all the way to the Adriatic Sea, creating a blend of mountain and sea, untouched nature and agricultural tradition. Its geological composition is extremely interesting, with soils rich in ponca, an eocene marl sandstone formed by a geological era when the sea once rose. This mineral-rich soil is essential for producing high-quality grapes, as it imparts freshness and structure to the wine. The Collio climate is influenced by its proximity to the Adriatic Sea, which moderates the summer heat, while the Alps to the north protect the area from cold winter winds, creating a microclimate ideal for viticulture. The soils, well-draining and rich in minerals, alternate with small valleys, called draga, which offer natural shelter for the vines, ensuring optimal grape quality. In this corner of the world, agricultural tradition intertwines with a respect for the environment, giving birth to a terroir that has always produced excellent grapes, perfectly adapted to the surrounding landscape.

RIBOLLA GIALLA GRAPE

The Tradition of an Ancient Grape Variety

Ribolla Gialla is an indigenous variety that forms an essential part of Friuli's winemaking tradition, particularly in Collio. Its origins can be traced back to Roman times, though it truly flourished and became closely tied to the region in the following centuries, when Friuli developed a wine culture of high quality. This grape variety has a distinctive character, with a structure that allows it to endure even extreme climatic events, adapting remarkably well to different soils and weather conditions. Ribolla Gialla is known for its delicate yet complex aromatic profile, with notes of white-fleshed fruits and citrus fruits, accompanied by a pronounced freshness and a pleasant minerality. The Ribolla Gialla plant is resistant and well-suited to the Friulian soils, especially when grown on well-draining lands such as those in Collio. It is a variety that lends itself to various cultivation techniques but achieves its fullest expression when cultivated in line with local traditions, in an environment that nourishes and protects it. Its longevity is one of the qualities that makes it particularly interesting, as it evolves and enriches over time, maintaining a freshness that sets it apart from other varieties.

RIBOLLA GIALLA WINE

A Wine that Tells the Story of the Land

The wine made from Ribolla Gialla is a true expression of the land where it grows. This wine is not just a drink but a liquid narrative that tells the story of the land and climate from which it comes. Ribolla Gialla can authentically express the characteristics of its environment, with a freshness that makes it a versatile wine, yet also with a depth that reveals itself over time. The wine's profile stands out for its pronounced minerality, which comes directly from the soil rich in ponca, and for its vibrant acidity, which provides balance and harmony on the palate. On the palate, Ribolla Gialla presents a light effervescence that enhances its freshness, yet also a smoothness that makes it particularly enjoyable. Ribolla Gialla is a wine that can tell the essence of Collio, both in its youthful moments, fresh and fruity, and in its more mature versions, when its complexity emerges with notes of honey and citrus peel. Depending on the winemaking techniques used, such as fermentation in steel or in wood, the wine can take on different nuances, but always maintaining an unmistakable signature tied to the land where it was born. Its ability to evolve over time is one of the reasons why Ribolla Gialla is so appreciated by wine enthusiasts, who consider it a symbol of Friulian viticulture.

DRAGA

A Small Gem Between Italy and Slovenia

Draga is a small winery located at the heart of Collio, right on the border between Italy and Slovenia, where winemaking tradition meets innovation. Founded by a family with deep roots in the land, Draga Winery focuses on producing high-quality wines, adhering to a philosophy that respects both the land and its history. The name "Draga", meaning "precious" in Slovenian, perfectly reflects the winery's philosophy: every bottle is treated with care and attention, ensuring that the wine expresses the unique characteristics of the soil and microclimate in which it was grown. Draga's vineyards grow on hills rich in ponca, a soil that imparts extraordinary minerality to the wine, while the temperate climate of the area allows the grapes to ripen slowly, gaining complexity and aromatic richness. The style of Draga is elegant and distinctive, blending Friulian tradition with the latest winemaking techniques. The winery is a small gem that, despite its boutique character, has managed to stand out for the quality and authenticity of its wines, which tell not only the beauty of Collio but also the passion of its producers. In every bottle of Draga, there is a story that crosses borders, uniting two cultures and winemaking traditions in a wine that is, indeed, "precious."

DRAGA WINES

RIBOLLA GIALLA PAS DOSE' M.C.
Grape: Ribolla Gialla

Vinification: The grapes are hand-harvested, pressed, and fermented in stainless steel tanks, then undergo secondary fermentation in the bottle for at least 18 months.

Characteristics: The perlage is intense and persistent. The bouquet is rich with notes of pastries, flowers, and fruit, including yellow wildflowers, chamomile, citron, orange peel, and yellow-fleshed peach. The palate is enveloping and persistent.

RIBOLLA GIALLA COLLIO
Grape: Ribolla Gialla

Vinification: The grapes are manually harvested in September, gently pressed, and macerated for 24 hours. After fermentation in stainless steel tanks, the wine matures on lees for 7 months before being bottled.

Characteristics: Pale straw yellow in color, with a citrusy bouquet on the nose, pleasant and alluring, reminiscent of fresh fruit. The taste is broad and mineral, fresh, lively, and harmonious.

DRAGA WINES

Miklus RIBOLLA GIALLA
Grape: Ribolla Gialla

Vinification: The grapes are handpicked in late September, selected, destemmed, and macerated with the skins for 14 days in truncated-cone barrels, with manual punch-downs. After soft pressing, the wine matures for 4 years in acacia barriques without filtration.

Characteristics: The color is yellow with coppery reflections. The nose reveals a pleasant bouquet, with a round body and rich tannins. It evokes the aromas of overripe grapes and citrus.

VITOVSKA

Karst

Friuli Venezia Giulia

KARST

A Breath Between Earth and Sea

The Karst is a unique land, shaped by the relentless dialogue between earth and sea. Its limestone hills, sculpted over millennia by powerful winds and the constant action of water, conceal an intricate underground world of mysterious caves and hidden waterways. This rugged and fascinating environment imparts an extraordinary personality to the wines produced here, infused with the intense minerality of the rocks and the briny breeze sweeping in from the Adriatic. Every corner of this landscape tells a story, every vineyard bears witness to an ongoing struggle against the forces of nature—an intertwining of tradition and innovation that is reflected in every sip of wine. Here, viticulture is not merely an agricultural pursuit but an ancient art, a sensory experience that merges land and sea in a singular harmony.

VITOVSKA GRAPES

The Heroic Viticulture of the Karst

Viticulture in the Karst is an ongoing challenge, an art that must contend with one of the most untamed and demanding natural environments. The vines cling stubbornly to lean, stony soils where the bedrock emerges with force and water is a scarce and precious resource. The vintners, true custodians of a centuries-old tradition, tend each vine manually with dedication, respect, and an almost obsessive attention to the delicate natural balance. Here, the fierce bora wind blows with intensity, drying moisture and protecting the vines from disease, while the brilliant sunlight, reflected by the region's characteristic white stone, fosters a slow and complex ripening of the grapes. Every harvest is a trial, a moment of toil and hope, but also a promise of authentic, vibrant wines that capture the strength and soul of this land. It is a long and arduous process, requiring patience, perseverance, and deep knowledge of the terrain—qualities that make these wines all the more precious and unique. If there is one grape variety that truly embodies the spirit and soul of the Karst, it is undoubtedly Vitovska.

VITOVSKA WINE

The Essence of the Karst

Vitovska is n ancient, resilient indigenous grape, it draws vital energy from this harsh terrain and transforms it into wines of surprising elegance and complexity. Its golden clusters encapsulate the essence of this region: a vibrant freshness, profound sapidity, and an extraordinary aromatic profile ranging from flint to white flowers, with delicate nuances of citrus, wild herbs, and almond. It is a wine that stands out for its balance between finesse and intensity, capable of evolving over time, revealing new dimensions and telling, vintage after vintage, the story of a land sculpted by wind and rock. Every bottle is a treasure chest of emotions, a bridge between past and present, a window into a wild and captivating landscape that leaves an indelible mark on those who taste it.

KOCJANCIC RADO

A Glass of Wind and Stone

Tasting a wine from the Karst is like embarking on a sensory journey through its rugged and captivating landscape. Vitovska, with its vibrant minerality and distinctive character, serves as a bridge between past and present, tradition and innovation. Each sip reveals the toil and passion of those who cultivate these challenging lands, but also the extraordinary beauty of a wine that remains authentic and profound. In an increasingly standardized wine world, Karst Vitovska remains a beacon of uniqueness and identity, a pure expression of territory and culture.

Among the most representative producers, Kocjančič Rado stands out for its dedication to elevating Vitovska. Located in Duino-Aurisina, at the heart of the Karst, this estate is rooted in a historically renowned winemaking region. Founded on strong family traditions, the winery has evolved over time while maintaining a deep connection to the land. Kocjančič Rado's philosophy is based on a profound respect for nature and meticulous winemaking techniques that enhance the purity and complexity of Vitovska. Each bottle is the result of a passion passed down through generations, blending traditional and modern methods to create wines that faithfully reflect the authenticity and unique character of the Karst.

KOCJANCIC RADO WINES

VITOVSKA CARSO
Grape: Vitovska

Vinification: The grapes are hand-picked in the first decade of September and left to macerate with the skins for 24 hours. The wine matures, part in stainless steel and part in wooden barrels, on its lees until spring, with batonnage every 4 days in the early stages, and is bottled during the waning moon before the harvest.

Characteristics: Delicate and refined, with floral and mineral notes, and hints of peach and pear on the finish. Smooth and savory, with a fresh and enveloping mineral aftertaste

MALVASIA CARSO
Grape: Malvasia

Vinification: The grapes are gently destemmed and left to macerate with the skins for two days, promoting spontaneous fermentation. The wine matures on its lees, part in wooden barrels and part in stainless steel, with batonnage every 4 days until spring.

Characteristics: A golden straw color with vibrant brilliance and a fresh, elegant floral aroma. On the palate, it is crisp, dynamic, mineral, and well-balanced, with great harmony and energy.

—SCHIOPPETTINO—

Prepotto

Friuli Venezia Giulia

PREPOTTO

The Enchantment of Rolling Hills

Prepotto reveals itself as a hidden gem nestled among the gentle hills southeast of Cividale, on the very edge of the Slovenian border, where history and nature intertwine in a timeless embrace. The landscape is dominated by the renowned Marian sanctuary of Castelmonte, which rises majestically at 618 meters, overlooking the fortified medieval village below. This area benefits from unique microclimates shaped by the protective presence of the Julian Prealps and the gentle influence of the sea, which together create an ideal environment for nature to flourish. The soil, rich in marl and sandstone, becomes a fertile matrix through natural erosion processes, releasing fine particles that preserve the authenticity of the land and tell the millennia-old geological story of this extraordinary territory.
The stratified rocks speak of a distant past, bearing witness to ancient transformations and natural cycles. The presence of specific mineral elements fosters the growth of native flora, enriching the landscape and contributing to the delicate environmental balance. The trails that crisscross the region invite visitors to explore hidden corners and traditions deeply rooted in time, creating a bridge between past and present. The harmony between nature and history transforms Prepotto into a place of inspiration for artists, poets, and travelers in search of genuine emotions, where every path and every stone holds a story waiting to be discovered.

SCHIOPPETTINO GRAPES

The Secret of an Indigenous Treasure

Schioppettino grapes, also known as Ribolla Nera or Pocalza, are a true indigenous treasure, with roots tracing back to the Middle Ages—the first documented mention dating to 1282. The medium-to-large berries, with their thick bloom, naturally protect themselves, preserving the integrity of the fruit. The name "Schioppettino" likely derives from the Friulian word sclop, evoking both the crispness of the berries when bitten and the unique fermentation process that once gave the wine a slight effervescence. This variety, deeply linked to its land, is cherished not only for winemaking but also as a table grape, a testament to its versatility. Its history, marked by challenges and rediscovery, represents an invaluable heritage for the region's winemaking culture, embodying the identity and pride of an ancient and vibrant land.

The allure of Schioppettino lies in its adaptability to climate variations while maintaining its original characteristics. Traditional cultivation techniques, passed down through generations, enhance the inherent quality of the variety. The grapes ripen slowly, developing a rich aromatic profile that speaks of history and unspoiled landscapes. Each cluster encapsulates the essence of a unique terroir, symbolizing resilience and authenticity—captivating those who listen to nature's whispers and appreciate its subtleties.

SCHIOPPETTINO WINE

A Symphony of Tradition and Aromas

The wine crafted from Schioppettino grapes tells a story rich in tradition and refinement, blending the elegance of aristocratic banquets with a sensory profile that has evolved over centuries. This red wine is renowned for its seductive aromatic bouquet, filled with finely spiced notes and an intense fragrance of wild berries. Over time, these scents evolve into a delicate interplay of floral hints and subtle undertones of moss. Its structure, characterized by soft tannins and a well-balanced acidity, allows for harmonious pairings with traditional dishes such as light meats, roasted vegetables, and aged cheeses. The journey of Schioppettino wine, from vineyard to bottle, reflects a winemaking craft that has embraced evolution without ever compromising its essence—offering, with every sip, the soul and history of a proud and culturally rich land.

Over the years, Schioppettino has gained recognition for its elegance and complexity, becoming an ambassador of Friulian tradition. Though winemaking techniques have evolved, they remain deeply connected to ancient methods, preserving the authentic essence of the grape. Tasting this wine becomes a storytelling experience, where each bottle narrates a tale of passion, time, and dedication. Schioppettino wine is an invitation to immerse oneself in a sensory journey that celebrates the perfect fusion of art, history, and nature.

RONCO SEVERO

The Eternal Breath of Rivers and Lands

Ronco Severo embodies innovation through tradition, striking a perfect balance between modern techniques and deep respect for ancient practices. In this unique territory, where the soil—known as "ponca" due to its composition of marl and stratified sandstone formed over millennia—plays a crucial role, winemaking follows a philosophy of minimal intervention and long macerations. At Ronco Severo, the focus is on cultivating healthy grapes without synthetic fertilizers or herbicides, while the vinification process avoids selected yeasts, enzymes, and excessive sulfur. The result is a wine with intense color and a vibrant personality, telling a story of courage, innovation, and an unbreakable bond with the land.

At the heart of this vision is Stefano Novello, a passionate winemaker and guardian of ancient knowledge reinterpreted through a modern lens. His philosophy revolves around allowing the vineyard to express itself freely, guiding the wine's evolution without imposing intrusive processes. His work stands as a testament to how dedication, knowledge, and deep respect for nature can give rise to wines of extraordinary depth and authenticity. Ronco Severo is not just a producer of fine wines but a guardian of a cultural heritage that honors the land and its history—transforming each bottle into a story woven from earth, time, and passion.

RONCO SEVERO
RONCO SEVERO

RONCO SEVERO WINES

SCHIOPPETTINO Prepotto
COLLI ORIENTALI
Grape: Schioppettino

Vinification: Maceration for 120 days with manual punch-downs, followed by 30 months of aging in Slavonian oak barrels without filtration or clarification, bottled during the waning moon.

Characteristics: Deep ruby red color with violet hues, featuring a characteristic black pepper aroma and intense, notes of wild berries, especially blackberry and raspberry. Lightly tannic with remarkable aromatic intensity.

REFOSCO DAL PEDUNCOLO ROSSO
COLLI ORIENTALI
Grape: Refosco

Vinification: Manual harvest in crates in early October. Maceration for 90 days with manual pump-overs every 4 hours, followed by natural fermentation and soft pressing with a 50-55% yield.

Characteristics: Intense ruby-red color with violet hues. The nose is bold and pleasant, featuring distinct aromas of blackberry and wild raspberry with an herbal touch. On the palate, it is savory and mildly tannic, with a bitter body and a long, persistent aftertaste.

RONCO SEVERO WINES

SCHIOPPETTINO Prepotto
COLLI ORIENTALI
Grape: Schioppettino

Vinification: Manual harvest in early October, 120-day skin fermentation in oak vats, then aged 3 years in 225L barriques before unfiltered bottling.

Characteristics: Intense ruby red with garnet hues, with characteristic spice and underbrush aromas. Full-bodied and warm, with long persistence.

FRIULANO COLLI ORIENTALI
Grape: Friulano

Vinification: Hand-picked harvest with vineyard selection in September. Fermentation in oak vats for 60 days, aging in Slavonian oak for 24 months, bottled in a waning moon in August without filtration or clarification.

Characteristics: Intense yellow with golden-green reflections, fine and delicate with wildflower aromas. Balanced, dry, smooth, with bitter almond flavor and a fresh finish.

PIGNOLETTO

Colli Bolognesi

Emilia Romagna

COLLI BOLOGNESI

Land of Hills and Biodiversity

Nestled among the rolling hills to the south and west of Bologna, the Colli Bolognesi represent an area of extraordinary beauty, where nature and human activity coexist in perfect harmony. This territory extends to the borders of the Modena province and includes historically significant locations such as Casalecchio di Reno, Monte San Pietro, Valsamoggia, and Zola Predosa. The diverse soils and microclimates create an ideal environment for viticulture, with hot summers and mild winters that favor the cultivation of high-quality grapes. Biodiversity is a defining characteristic of this region: natural parks, forests, and cultivated land intertwine, creating a fascinating landscape rich in history. These gentle hills not only preserve breathtaking scenery but also safeguard an ancient agricultural heritage that continues to evolve while respecting traditions and sustainability.

PIGNOLETTO GRAPE

An Ancient and Mysterious Grape Variety

Pignoletto is a grape variety with a captivating history that stretches back centuries. Known to the Romans, its name may derive from the Latin expression "Pino Lieto," as mentioned by Pliny the Elder, or from the shape of the grape cluster, which resembles a small pine cone. Recent genetic studies have revealed that Pignoletto shares the same DNA as Grechetto di Todi (Pignoletto is also known as ‘’ Grechetto Gentile”) , suggesting that this grape was brought to Italy by Greek settlers. It thrives in well-drained soils and temperate climates, conditions that are perfectly suited to the Colli Bolognesi. Its cultivation is governed by strict regulations that ensure the purity of the variety and highlight its unique characteristics. In addition to the Colli Bolognesi, interesting expressions of Pignoletto can be found in the Colli di Imola and the Colli di Rimini, where it takes on the name Rebola, demonstrating an impressive adaptability to different terroirs.

PIGNOLETTO GRAPE

The King of the Colli Bolognesi

Fresh, lively, and versatile, Pignoletto is the signature wine of the Colli Bolognesi. Its straw-yellow color with greenish highlights introduces a delicate aromatic bouquet dominated by floral and fruity notes. On the palate, it stands out for its freshness and slight sapidity, making it a perfect match for traditional Emilian dishes such as crescentine and cured meats, as well as seafood dishes. Pignoletto is produced in various styles—still, sparkling, and spumante—all characterized by an essential elegance and exceptional drinkability. Its recent elevation to DOCG status has confirmed the significance of this wine, which today stands as an ambassador of Bologna's winemaking tradition. While it may not be a complex or highly structured wine, Pignoletto perfectly embodies the spirit of its homeland: authentic, genuine, and full of character.

LODI CORAZZA

A Story of Family and Land

Agriculture has been a family tradition for the Lodi Corazza family, who have cultivated the lands of Zola Predosa for generations with dedication and respect. The winery's story began in 1726, when the Papal States started selling off their Bolognese estates, and the first document recording the family's wine production and sales dates back to 1877. Today, Silvia and Cesare Corazza continue this legacy, embracing an integrated farming approach that protects biodiversity and enhances the uniqueness of the land. Cesare, in particular, is deeply committed to Pignoletto, believing strongly in its expressive potential. In addition to this, the winery is also known for its work with Barbera, a historic Apennine variety traditionally vinified in a sparkling style. With 18 hectares of vineyards, Lodi Corazza is one of the most intriguing wineries in the Colli Bolognesi, combining tradition and innovation to create authentic wines that tell the story and identity of their terroir.

LODI CORAZZA WINES

PIGNOLETTO COLLI BOLOGNESI VENTI
Grape: Pignoletto

Vinification: The grapes are hand-picked in 25 kg crates with two harvest passes in September, then cold-pressed with whole berries and carbonic snow. An extended Charmat method fermentation lasts eight months at a controlled temperature of 15–18°C, with batonnage on the lees.

Characteristics: Drinkability and aroma combined with an exceptionally fine perlage.

DOSAGGIO ZERO 1877
Millesimato M.C.
Grapes: Pignoletto 50%, Barbera 50%

Vinification: The grapes come from a vineyard in Colli Bolognesi with pseudo-clayey red Mediterranean soil. Hand-picked in 25 kg crates, the wine undergoes controlled fermentation at 15°C, with batonnage for two months. Bottle fermentation and aging on lees for 12 months complete the process.

Characteristics: Intense aromas and a fine, elegant perlage.

LODI CORAZZA WINES

PIGNOLETTO COLLI BOLOGNESI CLASSICO SUPERIORE ZIGANT
Grape: Pignoletto 95%

Vinification: The grapes are hand-picked in 25 kg crates around mid-October. They undergo cold pressing with whole berries and the use of carbonic snow, followed by controlled fermentation at 16°C. The wine matures with batonnage on the lees for six months, and it is best served at 8°C.

Characteristics: A wine of great elegance and body.

BARBERA COLLI BOLOGNESI
Grape: Barbera piccolo

Vinification: The grapes are hand-picked in 25 kg crates. The wine undergoes maceration and fermentation with whole berries for 7-10 days at a controlled temperature of 25-28°C, with a 10% bleeding. Malolactic fermentation takes place in concrete tanks. The wine matures in the cellar in concrete tanks.

Characteristics: A wine with balanced color and flavors, offering notes of violet and rose on the palate. Its drinkability and aroma are complemented by an exceptionally fine perlage.

ALBANA

Romagna

Emilia Romagna

ROMAGNA

Between Hills and Sea Breezes

Romagna stretches between the gentle undulations of the hinterland and the embrace of the Adriatic Sea, in a landscape that alternates between harmonious hills, cultivated fields, and small villages that seem frozen in time. This region, rich in history and beauty, is defined by an extraordinary morphological and geological variety. The Romagna hills, which gradually rise toward the Apennines, offer medium-textured soils with a predominance of clay—soils that retain moisture while also ensuring optimal drainage, encouraging the growth of high-quality crops. The proximity of the sea significantly affects the microclimate, making it breezy and generally dry: ideal conditions that discourage the spread of mold and disease. The marine breezes cool the air and help maintain more balanced temperatures, especially during the hot summers. Romagna, a crossroads of civilizations and cultures since antiquity, has built a strong agricultural identity thanks to the generosity of its land and the balance of its climate, making it a naturally suited territory for high-quality agriculture that harmoniously blends rural tradition and sustainable innovation.

ALBANA GRAPE

The Ancient Beauty of a Golden-Hearted Grape

Albana is a grape variety deeply tied to the history and identity of Emilia-Romagna, so much so that it was praised as early as the Middle Ages by scholars like Pietro de' Crescenzi. Its origins are ancient and still partially shrouded in mystery, though the name—derived from the Latin albus, meaning "white"—suggests a direct link to the golden hue of its berries. The Albana vine has weathered centuries of historical shifts, wars, famines, and revivals, remaining a cornerstone of Romagna's agricultural heritage. It's a versatile grape, capable of expressing itself in multiple styles thanks to its structure and natural acidity. It is successfully cultivated both in the hills and in areas closer to the coast, and its thick skin offers excellent resistance to disease and is ideal for drying. Though less known outside of Italy, this grape has a genetic profile akin to Garganega, the renowned grape of Soave, and shows remarkable expressive potential. Its ability to adapt to various winemaking methods and environmental conditions makes it one of Italy's most fascinating white grapes—worthy of rediscovery and renewed appreciation.

ALBANA WINE

A Wine That Tells Ancient Stories

Albana di Romagna is more than just a wine: it's the emblem of an agricultural culture rooted in history that has evolved without losing its connection to the past. As the first white wine in Italy to receive DOCG status in 1986, Albana stands as a symbol of the region's commitment to honoring its native grapes. Its personality is multifaceted: it can be dry and mineral-driven, with a slightly bitter finish, or rich and sweet in its passito version, bursting with aromas of honey, apricot, spice, and blossoms. Its organoleptic qualities are deeply shaped by drying and vinification methods: hand-harvested grapes laid to dry in crates or on racks, fermentations in stainless steel or wood, and aging processes carefully calibrated to enhance—rather than overshadow—the fruit's complexity. This wine, long confined to local recognition, now has the chance to win over new admirers thanks to its authenticity and unique character. Albana speaks the language of Romagna's land: it is a wine to be discovered slowly, layer by layer, leaving a lasting impression on the memory of those who taste it.

STEFANO ZAVALLONI

A Grape Shaped by Sea and Time

On the hills of Cesena, in the peaceful locality of Madonna dell'Olivo, lies Azienda Agricola Zavalloni, a family-run estate now in its sixth generation. For over 150 years, the family has cultivated its land with dedication and care, carrying forward a tradition that is renewed each day. Today, Stefano, alongside his father Fabio, leads the estate, working in harmony with nature while applying modern techniques in the vineyard and winery—all in the name of quality and authenticity. Their eleven hectares of vineyard are planted with traditional Romagna varieties, including Albana and Sangiovese, on predominantly clay soils that are well-exposed and refreshed by Adriatic breezes. The estate follows an integrated pest management approach, using minimal and targeted interventions to protect the natural balance of the ecosystem. Stefano Zavalloni's wines stand out for their precision and aromatic clarity: they are austere yet profound, mineral, intense—capable of conveying the stony texture and sunlight of the Cesena hills. Every bottle reflects a conscious stylistic choice, centered on finesse and progression on the palate, with a restrained and respectful use of oak. The prices—always fair and thoughtful—make the estate a true benchmark for those seeking sincere, expressive wines that are deeply rooted in their place of origin.

STEFANO ZAVALLONI WINES

Dolce ALBANA ROMAGNA
Grape: Albana

Vinification: The grapes are carefully hand-harvested in small crates, selecting only the ripest bunches to ensure high sugar concentration. Vinification takes place at low temperatures, with a brief cryomaceration and an early stop to fermentation to preserve natural sweetness and freshness.

Characteristics: Straw yellow with golden reflections, it opens with fruity notes of apple and banana on a distinctly aromatic background. Sweet and smooth on the palate, it finishes fresh and savory.

Amedeo ALBANA ROMAGNA SECCO
Grape: Albana

Vinification: The grapes are harvested by hand to ensure the utmost care and selection. Fermentation takes place in French oak Tonneaux from Allier, where the wine remains on its lees for six months.

Characteristics: The wine has a bright, intense golden yellow color with a complex bouquet of orange blossom, jasmine, honey, and apricot jam. On the palate, it is elegant and full-bodied, with a long, savory finish.

ANSONICA

Elba Island

Tuscany

ELBA ISLAND

Island of Treasures

Elba Island, the largest of the Tuscan Archipelago and the third largest in Italy, lies between the Piombino Channel to the east, the Tyrrhenian Sea to the south, and the Corsica Channel to the west. With its 223 square kilometers, it represents the most extended remaining portion of the ancient land bridge that once connected the Italian peninsula to Corsica. The island's coastline is kissed by different seas: the Ligurian Sea to the north, the Piombino Channel to the east, the Tyrrhenian to the south, and the Corsica Channel to the west. From Monte Capanne, the highest peak on the island, the panoramic views extend—from the Ligurian Riviera to the Monti della Tolfa in Lazio, touching the Apuan Alps and the entire Corsican mountain range.

Elba is a land of contrasts, where archeological remnants, hidden coves, and dramatic cliffs coexist in harmony. Among its natural riches, viticulture stands out as a centuries-old presence: vines were cultivated here as early as a thousand years before Christ. Once, a fifth of the island’s 22,000 hectares was covered with vineyards, and today, that legacy lives on in patches of land where vines continue to grow, almost like green icebergs rising from the earth—silent guardians of an ancient tradition.

ANSONICA GRAPE

The Soul of the Island in a Glass

On Elba, Ansonica has long been considered native, deeply rooted in the land and culture. More than just a grape, it is a mirror of the island's soul. Though its name and characteristics appear in other coastal regions of Italy, it is on Elba that this variety finds one of its most authentic expressions. Here, it embodies the Mediterranean—resilient and golden, kissed by sun and salt air.

Ansonica reflects the island's terroir like few others. It is both wild and elegant, shaped by the sea breeze and the rhythm of island life. In the vineyards that survive—and in many cases, have been brought back to life—the grape offers unique qualities that have long fascinated those who cultivate it.

Whether interpreted as a fresh white wine or through bolder techniques such as maceration on the skins, Ansonica speaks a language all its own: subtle, earthy, and rooted in the maritime essence of Elba.

ANSONICA WINE

A Salty Light

On the Island of Elba, Ansonica thrives under the sun, wind, and salty air, producing a wine that captures the essence of the Mediterranean coast. The golden grapes ripen on old stone terraces overlooking the sea, yielding a wine with a warm, luminous color—sometimes even amber-toned. On the nose, it shows notes of wild herbs, yellow flowers, candied citrus peel, and a distinct saline touch that reflects the proximity to the sea and the island's mineral-rich soils. On the palate, it's medium to full-bodied, textured, and marked by a bright, persistent sapidity and a slightly bitter finish that adds grip. This isn't your typical crisp white; it leans more into structure and depth than sharp acidity. It pairs naturally with Elba's local cuisine—grilled fish, seafood stews, or even spiced dishes—and has enough character to handle richer preparations. Ansonica from Elba is a wine with strong identity, shaped by its coastal environment and made for those who appreciate complexity over simplicity.

MOLA

Craft and Vision Between Land and Sea

Founded in 1956, Mola is an agricultural estate located in the plain and hills of the locality of the same name, between the towns of Porto Azzurro and Capoliveri. The estate sits close to the sea, in one of the most favorable areas for viticulture on the island. The Pavoletti family, already active in winemaking in Bolgheri with their estate Poggio alle Querce, took over the property and began a process of renewal in 1994. Since then, Mola has focused on cultivating the native varieties of Elba—producing white, red, and sweet wines under the Elba DOC designation.

The estate spans 30 hectares, 10 of which are planted with vines across four distinct areas between the plains and the hills. Mola grows Sangiovese, Aleatico, and Cabernet Sauvignon for red wines, and Procanico, Malvasia, Vermentino, and Ansonica for whites. Modern winemaking techniques are paired with moderate use of aged wooden containers, allowing the wines to express a wide range of aromas and flavors.

Mola represents the balance of tradition and innovation, a winery with deep roots in the past and a keen eye on the future of Elba's viticulture.

MOLA WINES

ANSONICA ELBA Ansora
Grapes: 85% Ansonica, 15% Trebbiano, Malvasia, and Vermentino

Vinification: Hand-harvested from the second half of September with vineyard selection, the wine matures in stainless steel until blending in February and is bottled between March and May.

Characteristics: A wine with an intense golden yellow color. The bouquet offers floral notes with hints of broom, honey, and beeswax, while the palate is savory and distinctive, with delicate acidity, a light tannic touch, and pronounced mineral notes typical of the grape variety.

CILIEGIOLO

Sorano

Tuscany

SORANO

Between Tuff and Silence

Nestled in the wildest and most unspoiled heart of the Tuscan Maremma, Sorano appears as a place suspended in time, where every stone seems to hold a secret. Perched on a massive tuff cliff nearly 400 meters above sea level, this village—often called the "Tuscan Matera"—offers a fairytale landscape of mysterious ravines, rock-carved paths, cliff-hugging houses, and Etruscan remains emerging from the greenery. Here, nature takes center stage, with thick Mediterranean vegetation framing the Lente River and the evocative Vie Cave, ancient communication routes carved into the tuff and wrapped in silence. Nearby lie Sovana, a small jewel of art and history, and the renowned thermal springs of Sorano and Saturnia, which round out a tourist experience steeped in culture, wellness, adventure, and natural wonder. This captivating territory, straddling Tuscany and Lazio, tells a millennia-old story through its landscape shaped by fire, wind, and time—where every element feels part of an ancient enchantment.

CILIEGIOLO GRAPE

The Red Soul of Central Italy

Ciliegiolo is an indigenous grape variety that tells the agricultural story of central Italy with a sweet, vibrant, and honest voice. Its name comes from the aroma and color reminiscent of ripe cherries—a distinctive and poetic trait of this black grape, mainly cultivated in Tuscany but also found in Liguria, Marche, Umbria, Lazio, and Abruzzo. Likely of Spanish origin, Ciliegiolo has adapted perfectly to the warm, dry, and breezy climates of the Maremma, where it thrives on well-drained, mineral-rich hillside soils. The plant is known for its winged, large, and compact clusters, as well as for its thick, dark, violet-hued, and waxy skins, which hold intense aromas and a good sugar concentration. Cultivation requires care and low yields to bring out its best, but in return, it offers generous grapes capable of producing soft, fruity, and well-structured wines with a surprising aptitude for aging. These wines reveal depth and longevity, increasingly appreciated by wine lovers and connoisseurs.

CILIEGIOLO WINE

The Taste of Refined Simplicity

When vinified on its own, Ciliegiolo delivers wines with a deep ruby color, streaked with violet reflections that catch the light. On the nose, it reveals aromas of crisp cherry, ripe plum, wild berries, and delicate floral notes, often accompanied by spicy and balsamic nuances that evolve beautifully with aging. On the palate, it is soft, juicy, and fresh, with a fine tannic structure and a well-balanced body that makes it enjoyable when young but also capable of surprising with bottle aging. Thanks to its versatility, it can also produce fragrant rosés or be used in blends to soften and round out more austere and structured wines. Although long considered a minor grape, Ciliegiolo is now experiencing a true revival, especially in Maremma, where the volcanic terroir enhances its natural purity, spontaneity, and drinkability—making it an authentic expression of the land.

SASSOTONDO

A Dream of Tuff and Passion

Sassotondo was born in 1990 from a shared dream between Edoardo Ventimiglia and Carla Benini, who left their city life in Rome to embrace the raw, wild magic of the Maremma. They discovered a crumbling house, a forgotten vineyard, and a rugged yet captivating land between the towns of Sorano and Pitigliano, perched on the ridge of the volcanic basin of Bolsena. Here, tuff reigns supreme: an ancient, porous stone that holds warmth and identity and imparts minerality and depth to the wines. Carla, a Trentino agronomist, and Edoardo, a filmmaker with a strong cinematic heritage, transformed this corner of land into a laboratory of biodiversity and vision. Since 1997, they have been producing organic wines, often using biodynamic methods, that reflect the authenticity of local varieties such as Ciliegiolo and Procanico. Their wines do not aim to dazzle with glitz or power, but instead tell, with elegance and sincerity, the mysterious story of the land they come from: an ancient, volcanic land, a storyteller of silence, wind, and heartfelt rural passion.

SASSOTONDO WINES

CILIEGIOLO MAREMMA
Grape: Ciliegiolo

Vinification: The grapes are hand-harvested and carefully selected. Fermentation occurs spontaneously, without added yeast, lasting 15 to 20 days including maceration. Maturation for several months in stainless steel.

Characteristics: A wine with a clear, vibrant ruby red color. On the nose, it is intense and persistent, offering notes of mulberry, cherry, plum, and a subtle hint of black pepper. On the palate, it is dry and warm, leaning towards softness thanks to smooth tannins and a full, enveloping structure.

CILIEGIOLO MAREMMA
Monte Calvo
Grape: Ciliegiolo

Vinification: The harvest takes place manually in early October. The fermentation occurs in stainless steel. The wine is aged for 12 months in 10 hl wooden casks, followed by 6 months of bottle aging.

Characteristics: Ruby red color with purple reflections and aromas of aromatic herbs, turmeric, iris, and a wild note. On the palate, it is smooth and elegant, with well-integrated wood and a hint of white pepper, offering soft tannins and a lingering finish.

SASSOTONDO WINES

CILIEGIOLO MAREMMA
Sanlorenzo
Grape: Ciliegiolo

Vinification: Grapes are manually harvested and selected, with natural fermentation and maceration lasting 15 to 20 days. Maturation in Slavonian oak barrels for 18 to 24 months, followed by 12 months of bottle aging.

Characteristics: Deep ruby color and a rich texture, with aromas of cherry, black currant, pepper, and clove, which carry over to the palate. It is elegant, balanced, and persistent, offering great freshness and drinkability without being overly muscular.

CILIEGIOLO MAREMMA
Poggio Pinzo
Grape: Ciliegiolo

Vinification: Manual harvest at the end of September or early October. The wine is fermented in terracotta with the skins for 12 months, followed by 1 month in stainless steel for maturation and refinement.

Characteristics: Lively ruby red color; on the nose, it reveals notes of brandied cherries, cassis, myrtle, and flint. The taste is persistent, with an unexpected fruitiness joining the aromatic profile, along with a touch of salinity.
The tannins are soft.

—FOGLIA TONDA—

Valdarno

Tuscany

VALDARNO

Suspended Between Mistery and Nature

The Valdarno Inferiore is a region that embodies history, culture, and nature in a perfect blend. It stretches between Montelupo and Pisa, in a landscape dominated by the Arno River, which has always played a central role in shaping the territory. This river carved into the land, creating fertile valleys and wide plains, surrounded by hills that fade into intense greens and lush vegetation. Valdarno is a land that tells stories of change and transformation, especially in past centuries when it became a crossroads for cultural exchanges between Florence and Pisa. Its natural beauty is intertwined with a history of conflicts, alliances, and battles for control of these lands, a legacy that today is reflected in the small villages scattered throughout the area. These places, in turn, preserve a rich and fascinating historical memory, witnessed by the presence of the Via Francigena, an ancient road that crossed the valley and still serves as a tangible testament to the commercial and cultural exchanges that characterized the Valdarno. The hills, extending all the way to the sea, offer the perfect landscape for long walks, ideal for exploring a land that seems suspended between mystery and the serenity of nature.

FOGLIA TONDA GRAPE

A Forgotten Richness

Foglia Tonda is a grape variety that carries centuries of history, but also a long period of oblivion. Its rediscovery in recent years has been due to the interest of some Tuscan winemakers who have recognized its great enological potential. The name itself is evocative, recalling the particular shape of its leaves, round like small pans, a detail that, in ancient viticulture, was enough to distinguish this variety from others. Although its cultivation was widespread in Tuscany since ancient times, the variety was progressively abandoned due to its high productivity and the difficulties in vineyard management, which required special attention to produce high-quality bunches. Foglia Tonda had almost been forgotten when, in the 19th century, Giuseppe Conti de Rovasenda, one of Italy's most famous ampelographers, rediscovered it, documenting it in his "Saggio per una ampelografia universale." The variety was then slowly rediscovered thanks to initiatives such as the Senarum Vinea project, promoted by the University of Siena, which documented its historical presence in the Sienese lands and launched important research on the native varieties of Tuscany. What once seemed like a secondary variety is now a symbol of a return to roots and the valorization of traditional vines, appreciated especially for its ability to provide color to wines, an essential aspect in completing the harmony of Sangiovese.

FOGLIA TONDA WINE

A Wine With a Unique Character

The wine that comes from Foglia Tonda grapes is a product that tells the story of a forgotten vine but capable of offering extraordinary richness. Each bottle expresses a unique profile, where tradition and authenticity meet to create an unparalleled sensory experience. The variety, although neglected for a long time, is now rediscovering its importance in the Tuscan wine scene thanks to a growing interest in historic varieties. Foglia Tonda is appreciated for its high ability to impart color to wines, thanks to its deep pigmentation, which makes the wine dense and rich in nuances. This aspect makes it particularly interesting in blends with Sangiovese, which, while being the most famous grape in the region, has a lesser color intensity. The result is a wine that not only has a striking visual appearance but also a complex aromatic profile, combining notes of ripe fruit with a marked minerality, imparted by the Tuscan soil where it is cultivated. Over time, Foglia Tonda wine also shows great aging potential, evolving interestingly and gaining a depth of flavor that makes it ideal for those seeking a wine with character and structure. Despite its long neglect, today Foglia Tonda is reclaiming its place among quality varieties, offering a unique opportunity to rediscover the most authentic winemaking traditions of Tuscany.

DALLE NOSTRE MANI

A Passion Born From Tradition

Dalle Nostre Mani is a project born from the passion and vision of two friends, Giulio Wilson Rossetti and Lapo Tardelli, who in 2005 decided to breathe new life into abandoned vineyards in the municipality of Fucecchio, an area historically suited to viticulture. The project arose from the desire to recover old vineyards that, due to poor profitability, had been left to deteriorate but still held enormous potential. The company is the result of a restoration effort that saw collaboration with 14 elderly winemakers, guardians of viticultural traditions that were at risk of being lost. Together, they transformed these lands into an oasis of organic agriculture, where native varieties such as Pugnitello, Foglia Tonda, Canaiolo, and Sangiovese are cultivated. The philosophy is rooted in the belief that every bottle of wine should tell the story of the place from which it comes, expressing the territoriality and deep connection to local traditions. Giulio states that their wines are "alive, sincere, and natural," produced with the utmost respect for the environment and consumer health. Lapo emphasizes that each bottle is a tribute to the ancient local traditions and the winemakers who contributed to the revival of these vineyards. Despite being a young company, it has already made a significant impact on the Tuscan wine scene creating wines that are a true homage to the land and the people who have worked it for generations.

DALLE NOSTRE MANI WINES

FOGLIA TONDA
Grape: Foglia Tonda

Vinification: Harvested between late September and early October, the grapes are fermented and aged in stainless steel to preserve their freshness and authentic character.

Characteristics: Garnet red in color with violet hues, it offers an intense bouquet with hints of violet and geranium. On the palate, it is dry, full, and robust.

MONDO DIVINO

Selezione Barricata di Tonino Carotone
Grapes: Foglia Tonda 50%, Pugnitello 50%

Vinification: Harvested in mid to late September, it ages for two years in oak and then refines for four more in barriques and stainless steel.

Characteristics: Vinous with delicate aromas revealing pleasant notes of strawberry, cherry, and plum.

VERDICCHIO

Matelica

Marche

MATELICA

A Valley Carved by Time

Matelica is nestled in a north–south valley carved by the Esino River, a rare orientation in the Marche region, where most valleys stretch toward the Adriatic. This positioning creates a unique microcosm: the sea's moderating breezes barely touch this land, and instead, it is the mountains that shape its climate and identity. To the east, Mount San Vicino shields the view of the Adriatic; to the west, the ridges of Mount Catria and Mount Cucco rise in continuity. The south is dominated by the dramatic, lunar silhouettes of the Sibillini Mountains, while only to the north does the landscape open, following the Chienti River toward the coast or inland to Rome.

This remote and serene territory, embraced by gentle hills and ancient geological formations, offers an environment ideal for reflection and discovery. Its soils tell a story of ancient seas now vanished, leaving behind mineral-rich layers of marl, limestone, and clay. These characteristics—excellent drainage, a wealth of nutrients, and striking minerality—are the foundations of its viticultural quality. The continental climate, with sharp temperature swings between day and night, prolongs the ripening season, preserving acidity and allowing a full aromatic maturation of the grapes.

VERDICCHIO DI MATELICA GRAPE

Verdicchio's Mountain Soul

The Verdicchio di Matelica grape is a true product of its landscape. Unlike its cousin from the Castelli di Jesi, shaped by Mediterranean influence, the Matelica clone expresses itself with a mountain soul—rigorous, structured, and deeply mineral. This difference is not merely poetic: it arises from the valley's isolation from sea breezes and the continuous exposure to cool mountain air. The result is a slower, more balanced ripening process that brings complexity and tension to the grape's profile.

Historically, Verdicchio has been cultivated here for centuries, though it wasn't until more recently that its full potential began to be appreciated. Today, the Verdicchio di Matelica grape is recognized for its ability to express the place it grows in, retaining freshness and elegance while developing aromatic notes of white flowers, herbs, and orchard fruits. Its natural acidity and structural richness make it not only expressive in youth but also capable of aging, revealing new layers over time.

VERDICCHIO DI MATELICA WINE

A Wine with Altitude and Attitude

Verdicchio di Matelica was officially recognized with its own DOC in 1967—preceding the Castelli di Jesi by a year—and gained DOCG status for the Riserva in 1995. These milestones confirm the wine's capacity for quality and longevity. What sets Verdicchio di Matelica apart is its combination of vertical tension and expressive depth. It is a wine that speaks in a clear, precise voice, yet always leaves room for interpretation and discovery.

The aromatic profile typically ranges from citrus and stone fruit to floral and herbal notes, often with a saline or chalky finish that mirrors the soil. In the mouth, it is fresh, vibrant, and structured. Few Italian white wines are as complete—able to stand both as aperitif and as a serious food companion. Over time, as producers and drinkers alike have grown more attuned to its unique qualities, Verdicchio di Matelica has earned a place among Italy's great white wines, deserving of reflection and respect.

BISCI

A Legacy Rooted in the Land

The story of the Bisci family and Verdicchio di Matelica began in 1972, when brothers Giuseppe and Pierino purchased an estate in the hills around Matelica. It was a visionary move, rooted in love for their land and a deep intuition about the potential of the local grape. Over the past 50 years, their commitment has shaped one of the region's most respected estates. Today, Mauro and Tito, Giuseppe's sons, carry the legacy forward with the same spirit of dedication and evolution.

The estate, fully certified organic since 2019, covers 25 hectares—20 of which are under vine, and 18 devoted to Verdicchio. The vineyards lie between 320 and 370 meters above sea level, mostly south-facing and gently sloped. The cellar, built in 1980 in the heart of the vineyards, combines restored rural buildings with modern structures. Bisci's farming is based on quality and sustainability: cover crops, minimal intervention, and organic treatments are all part of the philosophy. The wines reflect this careful balance of tradition and innovation—expressions of place, time, and the enduring bond between family and vine.

BISCI WINES

VERDICCHIO DI MATELICA

Grapes: Verdicchio

Vinification: he grapes are hand-harvested in small crates and vinified using the traditional white winemaking method. Fermentation takes place in glass-lined cement tanks, followed by two months of bottle ageing.

Characteristics: pale straw-yellow in color with greenish reflections, this wine offers a full, savory, and fresh palate with excellent balance. The bouquet is intense, featuring notes of white flowers.

VERDICCHIO DI MATELICA
Vigna Fogliano

Grapes: Verdicchio

Vinification:The grapes are hand-harvested in small crates, with fermentation occurring in stainless steel tanks at a controlled temperature. The wine is then matured in glass-lined cement tanks before being aged in bottle for at least three months.

Characteristics: wine has a straw-yellow color with green reflections, offering a well-structured, intense flavor that is savory, fresh, and persistent. The aroma is intense and complex.

BISCI WINES

VERDICCHIO DI MATELICA
EXTRA BRUT M.M.

Grape: Verdicchio

Vinification: the harvest is carried out entirely by hand, with grapes carefully picked and placed into small crates to preserve their integrity and ensure the highest quality from vine to cellar.

Characteristics: bright straw-yellow in color with greenish highlights, this wine offers an aroma reminiscent of fresh apple, delicate citrus, and floral notes. Supported by a subtle mineral undertone, hints of almond also emerge on the nose..

VERDICCHIO DI MATELICA
Riserva Senex

Grape: Verdicchio

Vinification: production is carefully managed, with yields ranging between 80 and 90 quintals per hectare to maintain concentration and quality.

Characteristics: a wine with a straw-yellow hue, offering a balanced and lingering taste. The bouquet is distinctive, marked by notes of anise and licorice.

LACRIMA

Montignano

Marche

MONTIGNANO

The Breath of the Marchigian Hills

In the heart of the Marche region, among gentle hills and the breeze that drifts in from the nearby Adriatic Sea, Montignano reveals its most authentic and timeless soul. The landscape unfolds as a harmonious succession of soft slopes stretching toward the sea, gazing over the Gulf of Ancona and shielded by a protective hill that shelters them from the harsher northern winds. This land, fertile and beautifully contoured, boasts a clay-rich and resilient soil, telling its long story through every crack and every clod, shaped by centuries of cultivation and care. Viticulture here is an ancient practice, deeply rooted in local tradition, perfectly at home in the area's terrain – with its gentle inclines, ideal exposures, and mild, balanced climate – a natural cradle in which it thrives with full and nuanced expression. Senigallia, included in the DOC designation, gazes out over the Adriatic, yet its heart remains firmly rooted in these rolling hills, where nature continues to set the rhythm of life and where people have learned, generation after generation, to listen and live in harmony with it.

LACRIMA GRAPE

The Ancient Weeping of the Vine

The Lacrima grape is an indigenous variety with a mysterious and poetic past – ancient, expressive, and romantic even in its name, which is believed to derive from the peculiar habit of its berries to split open when ripe, letting drops of juice fall like tears. Some genetic studies suggest possible links to Aleatico, while historical records confirm the grape's presence since Roman times, adding to its mythical aura. One legend recounts that Emperor Frederick Barbarossa, during the siege of Ancona in 1167, was so captivated by this wine that he demanded it while staying in the castle of Morro. Despite its prestigious legacy, the Lacrima vine came dangerously close to extinction, due to shortsighted agricultural strategies that favored higher yields over heritage. Yet it managed to survive, thanks to the determination and vision of a few passionate caretakers who recognized its potential and fought to preserve it. Incredibly versatile, this grape lends itself to multiple vinification styles – from the traditional method to carbonic maceration, and even to rich, fragrant sweet passiti wines. Today, Lacrima is much more than a grape: it is a symbol of identity, resilience, and the quiet rebirth of a cultural treasure.

LACRIMA DI MORRO D'ALBA WINE

Emotion in a Glass

Lacrima di Morro d'Alba stands as a true gem of Marche's winemaking heritage, officially recognized as a DOC in 1985, at a time when its vineyards had shrunk to a mere handful, barely over a hectare. The denomination encompasses just six municipalities in the province of Ancona, all sharing a rare microclimate that allows the grape to express its personality with depth and authenticity. The wine presents itself with a deep ruby red color, illuminated by purple reflections, and a mesmerizing floral bouquet: violets, roses, and lavender interweave with vibrant fruit notes of strawberry and blueberry, occasionally complemented by a subtle spiced nuance reminiscent of cinnamon or clove. The structure is elegantly dry, with present but never harsh tannins, creating a tactile, balanced experience. Beyond the dry version, Lacrima is also crafted in sweeter styles, such as the soft "abboccato" and the luscious, concentrated passito, and in rare instances, it is aged in wood, adding further complexity. This is a wine capable of surprising and seducing the senses, telling a layered story of terroir, tradition, and quiet passion through every sip.

GIUSTI

The Dream of Two Generations

In the quaint village of Montignano, just a step from the Adriatic coast and at the heart of the Lacrima di Morro d'Alba DOC, Giusti represents the profound, almost ancestral bond between humankind and the land. Founded by Luigino and today led with heartfelt dedication by his son Piergiovanni, the Giusti estate has played a crucial role in rescuing and reviving the Lacrima grape, turning a family dream into a tangible project of regional renewal and pride. The estate's 13.5 hectares of vineyards sprawl across sun-drenched southern slopes, farmed using certified organic methods and guided by an ethos of harmony and respect for nature. Every task – from pruning to harvesting – is carried out strictly by hand, with bunches selected meticulously based on their ripeness and health. The newly built winery, nestled among the vines, is a space devoted to natural winemaking, where fermentation occurs spontaneously without the use of selected yeasts. Each bottle tells the story of the land's clay-rich soil, the seasonal rhythm of farming, and the rural culture from which it all stems. Giusti is far more than a winery – it is a living heritage, an act of love handed down from father to son, and a beacon of authenticity in the ever-changing landscape of the Marche.

GIUSTI WINES

ROSATO BRUT Bolla Rosa

Grape: Lacrima di Morro d'Alba

Vinification: the harvest takes place in two stages from early September, carefully selecting and picking the ripest grapes by hand. The juice is gently extracted through soft pressing, then slowly fermented and refined using the long Charmat method, preserving the wine's elegance and delicate aromatics.

Characteristics: A straw-yellow wine with delicate pink hues and a fine perlage. The bouquet offers subtle aromas of white rose, pear, and hawthorn. On the palate, it is full and refined, opening with soft sensations that lead into a dry, mineral finish.

LACRIMA DI MORRO D'ALBA

Grape: Lacrima di Morro d'Alba

Vinification: manual harvest in crates with vineyard selection in early October. Fermentation in stainless steel and oak vats for 20 days, then matures for 10 months in small oak barrels.

Characteristics: we find the typical fruity and floral characteristics of the grape variety on the nose and palate. The aging and maturation in wood play a crucial role in enhancing the wine's structure, while preserving its varietal integrity..

GIUSTI WINES

LACRIMA DI MORRO D'ALBA SUPERIORE Rubbjano

Grapes: Lacrima di Morro d'Alba

Vinification: the grapes are hand-harvested in crates with vineyard selection in early October. The wine undergoes fermentation in stainless steel tanks and oak barrels, followed by 10 months of aging in small barrels, enhancing its complexity.

Characteristics: On the nose and palate, we find the typical fruity and floral characteristics of the grape variety. The aging and maturation in wood play a crucial role in the wine's structure, while preserving its varietal integrity.

9 LACRIMA DI MORRO D'ALBA

Grapes: Lacrima di Morro d'Alba

Vinification: the grapes are hand-harvested in small crates between September 15th and 25th. After destemming, fermentation occurs in stainless steel with two weeks of maceration, without added sulfites or selected yeasts. The wine is aged in steel for about four months.

Characteristics: the floral aromatic characteristics of the Lacrima di Morro d'Alba grape are clearly evident in this wine, with hints of rose and violet. It has a deep red color with violet reflections and a good structure on the palate.

SAGRANTINO

Montefalco

Umbria

MONTEFALCO

Land of Legends and Shades

Montefalco, located in the heart of Umbria, stands out for its privileged position overlooking the valley that connects Spoleto to Perugia, serving as a strategic point for trade since Roman times. This small town has deep roots in antiquity, with the Romans already recognizing its central importance due to its elevated position and its role in the economy of the era. During the Middle Ages, Montefalco continued to play a significant role, establishing itself as a cultural, political, and economic center due to its proximity to cities like Spoleto and Perugia. In the Renaissance, the town flourished artistically and culturally, leaving an indelible mark on its architecture, culminating in the works of Benazzo Gozzoli. The landscape of Montefalco is characterized by rolling hills, dotted with vineyards that stretch across soils made up of clay, sand, and limestone—ideal conditions for high-quality viticulture. This landscape, shaped over centuries, tells a story of resilience, tradition, and innovation, where nature and culture intertwine to create the perfect environment for wine production and tourism.

SAGRANTINO GRAPE

The Grape That Tells the Story of Time

The Sagrantino grape has a rich and mysterious history, always closely tied to the land of Montefalco. Although its origins are debated, many experts agree that the grapevine has been present in Umbria for centuries. Some writings from the 1st century AD, such as those by Pliny the Elder, may refer to a grape variety similar to Sagrantino, although not by the same name. Other studies suggest that Sagrantino, also known as "Itriola," was brought to Umbria by travelers or monks in later times, like during the Middle Ages. Its ability to adapt to harsh climates and poor soils allowed Sagrantino to survive over time, despite its low yield and the challenges of cultivation. Until the 1970s, Sagrantino viticulture was virtually nonexistent, with fewer than ten hectares of vines. However, thanks to the interest of forward-thinking producers, Sagrantino cultivation was revived, and today it represents one of the cornerstones of Umbrian viticulture, preserving its unique character and centuries-old tradition. With its low yield and distinct tannic expression, Sagrantino continues to challenge modernity, keeping alive a tradition that has deep roots in the past.

SAGRANTINO WINE

The Essence of the Territory in a Bottle

Sagrantino di Montefalco is a wine that stands out for its imposing structure and extraordinary aging potential. The intense ruby color and powerful tannins define this wine, which requires a long maturation period to fully express its potential. The regulations governing the production of Sagrantino di Montefalco require the wine to be released only after a minimum of 37 months of aging, with at least 12 months in wooden casks. The extended aging process is one of the keys to its success, as it allows the wine to develop a unique complexity and finesse. On the nose, Sagrantino di Montefalco offers a bouquet ranging from ripe dark fruit, like cherries and blackberries, to more complex notes of spices, leather, and tobacco, sometimes with hints of smoke or resin. On the palate, the wine is bold and powerful, yet surprisingly elegant, with a tannic structure that softens over time, leading to a long, harmonious finish. Sagrantino di Montefalco is a wine that narrates the land and its history, combining the power of tannins with the refinement of aging, thus becoming a symbol of Umbrian viticulture and its ability to withstand the test of time.

ADANTI WINERY

Where Tradition Meets Innovation

Cantina Adanti is one of the most historic and respected wineries in the Montefalco area, where winemaking tradition blends with innovation. Founded by Domenico Adanti in the 1970s, the winery has successfully enhanced the local viticultural heritage, focusing on high-quality production and continuously updating winemaking techniques. Located in the heart of the Umbrian hills, Cantina Adanti spans about 40 hectares, 30 of which are dedicated to vineyards with native varieties like Sagrantino and Sangiovese, along with other international varieties that have adapted well to the territory. The winery's production philosophy focuses on balancing elegance, drinkability, and longevity, with wines that express the variety and unique character of the grapes grown in its lands. The current owners, sisters Daniela and Donatella Adanti, continue to carry forward the legacy of quality and tradition while emphasizing a sustainable and organic approach to vineyard management. The winery is in the process of converting to organic farming, aiming to minimize environmental impact and preserve local biodiversity. Cantina Adanti is a prime example of how respect for winemaking tradition can go hand in hand with the pursuit of excellence, utilizing modern technologies to create wines of great quality that tell the story of a passionate and dedicated land every year.

ADANTI WINES

SAGRANTINO MONTEFALCO
Arquata

Grape: Sagrantino

Vinification: The grapes are manually harvested in October, followed by fermentation in stainless steel at 28°C for 21-24 days. The wine then matures for 28 months in oak barrels and tonneaux.

Characteristics: the color is a deep ruby red. The nose offers an impactful bouquet of cherries, blackberries, and plums, followed by hints of graphite, licorice, juniper berries, and aromatic herbs. The tannins and freshness are well balanced with the alcohol and sugars.
4o mini

SAGRANTINO MONTEFALCO
Riserva Il Domenico

Grape: Sagrantino

Vinification: the grapes are handpicked in early October and fermented in stainless steel tanks for 28 days with daily pump-overs. The wine then matures for 30 months in oak barrels and tonneaux.

Characteristics: it has an intense ruby color with garnet hues. The aromatic range is rich, featuring cassis, tobacco, coffee, and graphite. Warm, powerful, and spicy, with velvety, balanced tannins, it is a wine of great persistence.

CESANESE

Roman Castles

Lazio

ROMAN CASTLES

Land of Hills and Ancient Fire

At the gates of Rome stretches a unique landscape, shaped by the force of fire and the slow passage of time: the Castelli Romani. This evocative hilly area was born from the collapse of the great Alban Volcano, an event that took place hundreds of thousands of years ago and gave rise to an extraordinarily fertile and varied territory. The soil, still young and relatively untouched, is rich in minerals such as potassium, magnesium, and phosphorus, but low in calcium and limestone—features that create an ideal environment for vine cultivation. The volcanic nature of the terrain also makes it highly draining and well-aerated, which reduces the risk of waterlogging and disease. Moreover, the constant presence of underground aquifers and a balanced Mediterranean climate—with hot, dry summers and mild, rainy winters—ensure a steady water supply for the vines throughout the year. The rolling hills, crater lakes like Lake Albano and Lake Nemi, and lush vegetation lend the area a timeless charm. It's no coincidence that the ancient Romans cultivated vines and olive trees here, and later poets and travelers, like Goethe in his famous "Italian Journey," described these places as a true earthly paradise, where nature and history blend in perfect harmony.

CESANESE GRAPE

A Historic and Mysterious Grape

Among the native varieties that thrive on the hills of Lazio, Cesanese holds a special place, both for its widespread presence and its deep, fascinating roots. There are two main types: Cesanese Comune, more commonly grown, and Cesanese di Affile, typical of the mountain zone between Affile and Piglio, known for its greater finesse. The name “Cesanese” likely comes from the small village of Cesano, near Rome, though the grape’s history is certainly much older. According to Pliny the Elder, even in Roman times dark-skinned grapes were cultivated in the Ariccia area to make a wine prized for its structure and aging potential. In the 19th century, Piedmontese ampelographer Di Rovasenda identified this variety as “Cesanese nero,” recognizing its unique characteristics and high quality. Cesanese Comune has cylindrical-conical clusters, with oval berries whose thick, firm skins are a deep bluish-black with violet hues. It’s a sensitive variety, not particularly resistant to cold, that thrives in sunny exposures and moderate altitudes—generally between 200 and 500 meters. Harvest typically occurs in early to mid-October, when the grapes reach full phenolic ripeness. After a period of neglect during the 20th century, Cesanese is now experiencing a revival, thanks to passionate winemakers who recognize its value and are eager to restore its rightful place in Italian viticultural heritage.

CESANESE WINE

Lava and Memory

Cesanese, in all its territorial expressions, today represents the most authentic and distinctive face of Lazio's wine culture. Grown mainly in the hilly areas between Rome, Frosinone, and the Sacco Valley, this grape yields wines that elegantly and vividly reflect both the volcanic character and gentle soul of their homeland. In the glass, Cesanese shows an intense ruby red color, often turning garnet with age. On the nose, it offers a rich, layered aromatic profile: ripe red fruits like blackberry and raspberry intertwine with floral hints of violet and wild rose, dark spices like black pepper, clove, and licorice, and, in more evolved wines, touches of leather, tobacco, and damp earth. On the palate, it is warm, round, and balanced, with soft but present tannins, good acidity, and a minerality that mirrors its volcanic origins. The grape's versatility allows for various interpretations: from fresh, youthful styles ideal for immediate enjoyment to more structured, oak-aged versions that can age gracefully over time. Some producers also make off-dry or slightly sweet expressions, recalling ancient rural traditions. Cesanese is thus a wine that not only delights the senses but also stirs the mind and heart—a perfect match for Roman and Lazio cuisine, and a vehicle for cultural identity and collective memory.

L'OLIVELLA

Innovation Rooted in History and Territory

Founded in 1986 by Umberto Notarnicola, a viticulturist from Puglia, and Bruno Violo, a Piedmontese enologist with considerable technical expertise, L'Olivella was established in the heart of the Castelli Romani with a clear mission: to enhance the potential of a unique land through environmental care, quality, and the rediscovery of native grape varieties. From the outset, the winery distinguished itself through a modern and courageous vision, blending complementary skill sets with a deep sensitivity to the balance between humankind and nature. In an area historically suited to viticulture, L'Olivella carved out a leading role in the renewal of Lazio's wine scene, becoming one of the first producers to embrace organic farming and environmentally conscious winemaking. The vineyards, located in breezy areas rich in minerals, are farmed without synthetic chemicals, in full respect of biodiversity and the integrity of the volcanic soil. The decision to work primarily with indigenous grapes—from Cesanese to Malvasia Puntinata, Bellone, and Nero Buono—demonstrates a desire to produce wines that are authentic and deeply connected to their landscape and history. The winery embodies a contemporary style that remains deeply rooted in local tradition: a virtuous example of how territorial identity can engage with innovation, yielding dynamic, expressive wines that tell the truest story of the Castelli Romani.

L'OLIVELLA WINES

CESANESE > BRUT ROSÉ

Grape: Cesanese

Vinification: Martinotti method (also known as Charmat), where the second fermentation takes place in pressurized stainless steel tanks, preserving the grape's delicate aromatics and crisp character.

Characteristics:
Fresh and savory, with excellent acidity, a creamy mousse, and a dry, delicately fruity finish.

CESANESE (Maggiore)
Metodo Ripasso

Grape: Cesanese

Vinification: the grapes are hand-harvested in crates with a careful selection of slightly dried bunches. After a short maceration to extract color, fermentation begins in steel tanks, followed by a second fermentation in autoclave lasting at least 60 days, with aging both in tank and in bottle.

Characteristics: notes of wild strawberries, white peach, and white currant. Fresh and savory on the palate, with a silky texture and a citrusy, lingering finish.

ASPRINIO

Agro Aversano

Campania

AGRO AVERSANO

The Green Heart of a Unique Territory

The Agro Aversano, located between the provinces of Caserta and Naples, is a land where history and nature intertwine to create an extraordinary agricultural landscape. Characterized by mineral-rich soils, derived from the presence of tuff and ignimbrite rocks, this area is a true treasure trove of biodiversity. The land, enriched by the proximity to the Phlegraean Fields, is perfect for agriculture, offering an ideal balance between fertility and geological composition. The soil has been shaped over centuries by ancient agricultural practices, with the presence of tuff quarries that still serve as natural storage for agricultural products, including grapes. The Agro Aversano is therefore a territory that tells a long story, not only through its crops but also through the traditions that tie it to the past. The unique soil characteristics and the Mediterranean microclimate allow for the cultivation of various grape varieties, but it is the Asprinio that finds its ideal home here. The unique features of the soil and the local culture contribute to giving this area a reputation that extends well beyond regional borders.

ASPRINIO

The Resilience of a Historical Variety

Asprinio is a grape variety with millennia-old roots in this region, with traces dating back to the Etruscans. This white grape, known for its elongated clusters and distinctive character, thrives in the Agro Aversano, where the mineral-rich soil and traditional cultivation techniques help define its profile. Asprinio stands out for its freshness and acidity, qualities that make it particularly suited to difficult soils, where other varieties may not find their ideal environment. Its resistance to climatic conditions and ability to adapt to various altitudes make it a unique variety that has survived through the centuries, evolving but always maintaining a deep connection with its place of origin. Moreover, Asprinio is known for its ability to express the best characteristics of the volcanic soil that hosts it, making each cluster a small concentrate of history and nature. Its adaptability to traditional cultivation techniques, which involve the use of "vite maritata" (married vine), is the key to its survival over the centuries, preserving an agricultural heritage of immense value.

ASPRINIO D’AVERSA

The Liquid History of a Territory

Asprinio d'Aversa, a wine that carries the history of centuries of winemaking tradition, is the result of a cultivation method that dates back to ancient Rome, but which owes its definitive form to the alberata technique, or "married vine," passed down through the centuries. This cultivation system, where vines climb trees such as poplars or elms, is as fascinating as it is complex, and it has allowed the Asprinio variety to survive during times of crisis. The wine produced is fresh, mineral, with a sharp acidity that makes it ideal to pair with seafood dishes and appetizers. Its production, often linked to traditional techniques such as the use of tuff caves for storage, makes it today a symbol of Campania's winemaking culture, at risk of extinction due to the reduction of cultivated areas. The beauty of this wine lies in its ability to express the uniqueness of the territory from which it comes. Each vintage of Asprinio d'Aversa tells the story of a deep bond between man and land, which manifests in a product that is rooted in a centuries-old tradition. With its fresh and assertive character, the wine perfectly embodies the peculiarities of the Agro Aversano, becoming an emblem of an entire winemaking community.

I BORBONI

The Enological Excellence that Tells a Story

The I Borboni winery was born from the passion and determination of the Numeroso family, who, since the 18th century, have preserved and cultivated Asprinio, contributing to keeping alive a tradition that seemed destined to disappear. In 1998, thanks to the renovation of the ancient family house and winery, the company embarked on a new journey, rediscovering winemaking techniques in the tuff caves, which are capable of preserving wine in optimal conditions. The meticulous work in the vineyard and the passion for quality led I Borboni to become a point of reference for the revival of Asprinio, a wine that today represents the excellence of the Agro Aversano. Under the guidance of Carlo Numeroso, the winery has received important recognition, achieving the Controlled Designation of Origin (DOC). Today, the Numeroso family continues with renewed commitment to carry on the tradition, turning each bottle into a tribute to the history, land, and passion that made it possible. I Borboni are not only custodians of a winemaking heritage but also innovators in giving new life to Asprinio, preserving the connection to the past while looking to the future. Every bottle of I Borboni wine represents the result of a long process of rediscovery and enhancement, blending passion and tradition that have always been the beating heart of this winery.

I BORBONI WINES

ASPRINIO D'AVERSA Cripto M.C.
Grape: Asprinio

Vinification: the grapes are handpicked in small crates in early September. After gentle pressing, fermentation occurs at 14°C, followed by a year of bâtonnage in stainless steel. The wine then matures in the bottle for 30 months, undergoes remuage, disgorgement, and final aging before release.

Characteristics: an intense straw-yellow wine with a persistent mousse and an extremely fine perlage. The nose reveals vibrant fruity, citrus, and floral aromas, while the palate is crisp and perfectly balanced.

Vite Maritata ASPRINIO D'AVERSA
Grape: Asprinio

Vinification: the grapes are handpicked in small crates between late September and early October. After gentle destemming and vacuum pressing, fermentation and aging take place in stainless steel for six months. The wine is then microfiltered and bottled, resting for two more months before release.

Characteristics: A bright, intense straw-yellow wine with a pleasant and lingering aroma, revealing mineral notes, citrus, and yellow melon. The palate is remarkably fresh and persistent, with a high concentration of mineral salts.

I BORBONI WINES

Santa Patena ASPRINIO D'AVERSA
Grape: Asprinio

Vinification: the grapes are hand-harvested, gently pressed, and fermented in stainless steel. The wine then matures on fine lees for a year with bâtonnage, enhancing its structure naturally. After sterile microfiltration, it can age in the bottle for several years.

Characteristics: bright, pale yellow in color. The nose reveals aromas of apricots and lemons, while the finish is enriched by mineral notes from the sandy soils.

AGLIANICO CAMPANIA Numeroso
Grape: Aglianico

Vinification: the grapes are handpicked, destemmed, and fermented at a controlled temperature of up to 26°C. The wine is then aged in stainless steel containers followed by wood for about two years. This process enhances its complexity and character.

Characteristics: The color is garnet red, fluid and slightly opaque. The aroma is balsamic and slightly spicy, with distinct notes of licorice and leather. The taste is intense, with a smooth finish that brings back hints of morello cherry and vanilla.

FIANO

Cilento

Campania

CILENTO

A Land of History and Natural Beauty

Cilento, an enchanting region nestled in the heart of southern Italy, presents a picturesque landscape shaped by both nature and history. This area, often overshadowed by the more famous Amalfi Coast to the north, offers a stunning mix of rolling hills, lush valleys, and a rugged coastline that stretches from Paestum to Sapri. The region is part of the Parco Nazionale del Cilento e Vallo di Diano, a UNESCO World Heritage Site, known for its remarkable biodiversity and unspoiled beauty. Here, ancient olive groves, vineyards, and fields of figs coexist in harmony with the Mediterranean scrub, creating a serene atmosphere that feels timeless. It is a land steeped in history, where the legacy of Magna Grecia lives on, and visitors can experience a sense of connection to ancient traditions. The region's warm, dry summers and mild winters provide a perfect environment for agricultural pursuits, with fertile soils that support a variety of crops, including the prized vines of Cilento. It is a place where the land itself seems to tell the story of centuries of cultivation and cultural exchange, with traces of ancient Greek colonization still visible in the ruins of Paestum's temples, which date back to 600 BC. The unique blend of geographical features and historical significance makes Cilento a truly distinctive part of Italy, offering both beauty and a deep sense of heritage.

FIANO GRAPE

A Grape with Deep Roots in Southern Italy

Fiano is a grape variety with an ancient history, deeply rooted in the soils of southern Italy. Its origins are traced back to the Greek settlers who arrived in the region of Campania around the 8th century BC, bringing with them a wealth of knowledge about viticulture. The name "Fiano" is believed to derive from the Greek word "Apianum," referencing the grape's attraction to bees due to its sweet, fragrant flesh. Over the centuries, this grape variety has evolved and adapted to the specific terroirs of Campania, Puglia, and other regions in southern Italy. In fact, Fiano was historically cultivated in the province of Caserta and later introduced to Puglia by Charles II of Anjou in the late 1200s. This grape thrives in volcanic and clay soils, which provide it with the ideal conditions for developing complex flavors and high acidity. Its adaptability to various climates and terrains has made it one of the most prized white wine grapes in Italy. Known for its vibrant acidity, Fiano produces wines that are both fresh and structured, capable of aging well and developing nuanced aromatic profiles over time. As its cultivation spread throughout Italy, Fiano became a symbol of the southern Italian winemaking tradition, celebrated for its ability to convey the character of the land and the wisdom of generations of winemakers.

FIANO WINE

The Wine with a Storied Tradition

Fiano is not just a grape; it is a wine that embodies the essence of southern Italy's winemaking heritage. Over the centuries, Fiano wines have gained a reputation for their balance and elegance, with flavors that range from crisp and refreshing to rich and textured. This versatility allows Fiano to be crafted into wines that express both the fruit's innate character and the influence of the land in which it is grown. In its native Campania, particularly in the Irpinia region, Fiano is considered one of the top white grape varieties, prized for its ability to produce wines that are not only aromatic but also complex and full-bodied. Fiano wines often exhibit delicate floral notes, alongside rich fruit aromas of pear, apple, and citrus, with an underlying mineral quality that reflects the volcanic soils of the region. The wine's natural acidity allows it to age gracefully, with older vintages developing honeyed and nutty flavors that add to its complexity. In the modern era, Fiano has found a place on the international stage, with wine enthusiasts and sommeliers alike appreciating its ability to evolve over time and deliver both freshness and depth. Whether enjoyed young or with a few years of aging, Fiano wines offer a glimpse into the rich viticultural traditions of southern Italy, capturing the spirit of a region that has been making wine for millennia.

CASEBIANCHE

A Modern Winemaking Journey in Cilento

Casebianche is a testament to the passion and dedication of Elisabetta and Pasquale, who transformed their family's agricultural property in Torchiara into a flourishing winery that reflects both their deep connection to the land and their commitment to sustainability. In 2000, the couple left their professional careers in architecture and teaching in Naples, seeking a more fulfilling and grounded life in the heart of Cilento. The 14-hectare property, situated near the Acquasanta stream and bordered by the rolling hills of Mt. Stella, provides a unique terroir for the cultivation of native grape varieties such as Fiano and Aglianico. The vineyards are nurtured using organic and biodynamic farming methods, ensuring that the vines grow in harmony with the natural environment. Their wines are crafted with a careful focus on preserving the integrity of the vineyard and the distinctive characteristics of the Cilento terroir. Through their dedication and hard work, Casebianche has become a symbol of artisanal winemaking in Cilento, producing wines that are both elegant and true to their roots. The couple's commitment to sustainability extends beyond the vineyards, as they also cultivate olive trees, citrus groves, and fig trees, further enhancing the biodiversity of their farm. With each bottle they produce, Casebianche brings a piece of Cilento's rich history and natural beauty to the world.

CASEBIANCHE WINES

DOSAGGIO ZERO
La Matta Sui Lieviti M.F.

Grape: Fiano

Vinification: zero-dosage sparkling white wine made from Fiano grapes, with no added sugars, yeasts, or sulfites at bottling. The second fermentation occurs in bottle using part of the original must preserved at low temperature.

Characteristics:
fresh fruit and citrus aromas white flowers, aromatic herbs, and a pleasant hint of sea breeze, it's crisp, vibrant, and thirst-quenching on the palate, with a creamy mousse and a savory, citrusy finish.

FIANO Cumale' Paestum

Grape: Fiano

Vinification: The grapes are harvested at dawn and gently pressed, with fermentation carried out in stainless steel tanks. The wine then matures "sur lie" for around six months, enhancing its texture and character.

Characteristics: fresh and clean with a distinct salty touch. Delicate citrus notes and hints of sea herbs are lifted by vibrant acidity.

CASEBIANCHE WINES

ISCADORO PAESTUM

Grapes: Fiano 80%, Trebbiano & Malvasia 20%

Vinification: Fermented spontaneously with five days of skin contact, using only the free-run juice and the first gentle press. Aged "sur lie" for 10 months in 750-liter above-ground terracotta amphorae.

Characteristics: white wine with an ancient soul—rich, enveloping, and golden-hued with saffron highlights. On the nose, it offers intense aromas of aromatic herbs, Mediterranean scrub, and tropical fruit. The palate is soft, savory and vibrant.

—CODA DI VOLPE—

Irpinia

Campania

IRPINIA

A Land of Vines and Volcanoes

Irpinia, nestled in the heart of Campania, is a region where history and nature intertwine seamlessly. The landscape is sculpted by its volcanic origins, with soils rich in minerals and deposits from eruptions, particularly from Mount Vesuvius. This geological heritage offers a unique terroir for viticulture, where limestone and clay blend to create vineyards that thrive on slopes and hillsides, at elevations that offer a perfect balance of sunshine and temperature. The Mediterranean climate, tempered by the Apennine mountains, brings cool winds that ensure the grapes mature slowly and evenly, while the varied altitudes create a rich diversity of microclimates. Irpinia's rugged beauty and climatic conditions have made it an ideal terrain for growing grapes for centuries, dating back to the ancient Greeks and Romans who recognized its potential for quality wine production. The region continues to embrace its winemaking legacy, with modern technology enhancing traditional practices to preserve its unique character. As the land evolves, it remains dedicated to the age-old craft of winemaking, allowing it to produce wines that truly reflect its historical roots.

CODA DI VOLPE GRAPE

From Antiquity to Revival

Coda di Volpe, an ancient variety native to Campania, has a rich history that traces back to the Roman Empire. Known for its distinctive large bunches that resemble the tail of a fox, the name "Coda di Volpe" itself evokes imagery of elegance and character. The grape's small, thick-skinned berries are perfect for withstanding the challenges of Irpinia's climate, developing sugars and flavors with excellent acidity even in the warmest seasons. Though historically used as a blending grape, Coda di Volpe's potential as a single varietal has gained attention in recent years. Its journey, from a supporting role in blends to a star in its own right, reflects the region's evolving understanding of its unique terroirs. This revival speaks to the perseverance of local viticulturists who have sought to preserve the grape's identity and showcase its full potential in modern winemaking. Today, the grape is gaining widespread recognition for its ability to create wines that are both refined and expressive, providing a true taste of the Irpinian landscape. The growing interest in Coda di Volpe is a testament to the region's commitment to rediscovering and honoring its viticultural heritage.

CODA DI VOLPE WINE

A Taste of Irpinia's Essence

Coda di Volpe wine embodies the spirit of Irpinia itself: fresh, vibrant, and deeply connected to the land. The wine's golden hue, with hints of yellow and green, captures the essence of its volcanic birthplace. On the nose, it reveals a bouquet of fruit notes, from pear and quince to tropical fruits like banana and pineapple, with subtle floral and mineral undertones. The palate is marked by a crisp, sapid finish and a lingering aftertaste of fruit and flowers. This wine pairs effortlessly with seafood, light pastas, and white meats, its refreshing acidity and structure making it an ideal companion to a variety of dishes. Whether in its still form or as a sparkling wine, Coda di Volpe offers a pure expression of its terroir, showcasing the harmony between the grape and the land that nurtures it. The wine's exceptional balance of freshness and complexity allows it to age gracefully, revealing even more depth and character over time. It is a wine that truly represents the essence of Irpinia's natural environment, offering a delightful exploration of the region's vinous identity.

VADIAPERTI TRAERTE

A Legacy of Excellence in Irpinia Winemaking

Vadiaperti, located in the heart of Irpinia, has been a beacon of quality and tradition for over four decades. The winery's story began with Antonio Troisi, who, in 1984, crafted one of the first bottles of Fiano di Avellino, a wine that would soon become a symbol of the region's winemaking prowess. Today, under the guidance of his son Raffaele, Vadiaperti continues to honor its roots while embracing modern winemaking techniques. The Troisi family has been at the forefront of rediscovering and preserving the region's native varieties, including the Coda di Volpe, and bringing them to the forefront of the wine world. With its focus on high-quality vineyards, sustainable practices, and a deep respect for local traditions, Vadiaperti stands as a testament to the resilience and passion of Irpinia's winemakers. Through years of effort, the winery has nurtured the distinctive characteristics of Irpinia's terroir, producing wines that reflect the land's natural beauty and the Troisi family's dedication to excellence. The winery's commitment to quality, combined with its deep-rooted connection to the land, continues to shape the future of Irpinian winemaking, ensuring that Vadiaperti remains a key player in the region's growing reputation on the global wine stage.

VADIAPERTI TRAERTE WINES

CODA DI VOLPE
Grape: Coda di Volpe

Vinification: harvested manually in crates with selection in the vineyard in early October. Gentle pressing and fermentation in stainless steel. Aged and refined in bottle for 2-12 months.

Characteristics: pale straw yellow in color, with an intense and persistent fruity aroma, complemented by pleasant citrus notes; on the palate, it is aromatic and balanced.

Torama CODA DI VOLPE
Grape: Coda di Volpe

Vinification: the grapes are manually harvested, often slightly ahead of schedule. After a gentle pressing, fermentation takes place in stainless steel, followed by 3-5 months of aging in the same material.

Characteristics: intense straw yellow; white fruit and flowers with hints of honey and resin after a couple of years. Harmonious and fairly structured, it has a rather persistent finish on the palate.

VADIAPERTI TRAERTE WINES

CODA DI VOLPE BRUT M.M.
Grape: Coda di Volpe

Vinification: the grapes are manually harvested from late September to October. Fermentation with native yeasts and the addition of must from the next year's harvest, followed by over 8 months of "sur lie" aging and bottling without filtration. This natural process may result in sediment, with 2-12 months of bottle aging using the Charmat method.

Characteristics: Fine and persistent perlage a pale straw yellow color. Fruity and persistent aroma with notes of bread crust and ripe apple. Creamy and balanced taste.

BIANCOLELLA

Ischia Island

Campania

ISCHIA

Land of Contrasts and Vineyards

Ischia, the green pearl of the Gulf of Naples, is an island of extraordinary beauty, renowned for its thermal waters, breathtaking landscapes, and a winemaking tradition that dates back to ancient times. Here, among tuff terraces sculpted by time and the sea gently caressing the coast, viticulture is an art passed down with passion, creating wines that authentically tell the story of the land. The vineyards, often perched on steep slopes, offer striking landscapes that enhance the unique character of the grapes, exposed to the sea breeze and the generous Mediterranean sun. It is an island of fascinating contrasts, where the lush greenery of Mediterranean vegetation blends with the deep blue of the sea, creating a landscape that enchants and inspires. Adding to this is the variety of microclimates that characterize the island, influencing grape maturation and giving the wines a unique range of aromatic nuances. The combination of volcanic soil and solar exposure creates ideal conditions for viticulture, fostering high-quality production. Every corner of Ischia is a mosaic of biodiversity, a land rich in history and passion that is reflected in its wines.

BIANCOLELLA GRAPE

The Oenological Soul of Ischia

Biancolella is the oenological soul of Ischia, an indigenous grape variety that finds its purest and most elegant expression here. The volcanic soil, rich in minerals, and the mild climate give this wine freshness and sapidity, characteristics that enhance its Mediterranean identity. Biancolella stands out for its refined aromatic bouquet, with notes of white flowers, citrus fruits, and wild herbs that evoke the island’s lush nature. On the palate, it is vibrant and harmonious, with a long and pleasantly saline finish that recalls the sea's proximity. It is a wine that captures the essence of Ischia, sip after sip, offering an authentic and unforgettable sensory experience. This grape variety has adapted perfectly to the island’s pedoclimatic characteristics, developing a unique personality that is expressed in every vintage. The cultivation of Biancolella follows traditional methods, with particular attention to grape selection to ensure a high-quality product. Its versatility makes it ideal for both young consumption and short aging, during which it develops additional aromatic nuances.

ISCHIA DOC

The Identity of a Wine

Ischia DOC wine represents the seal of quality and authenticity of the island's winemaking production. This designation ensures compliance with traditional methods and the use of indigenous grape varieties, including Biancolella, which perfectly embodies the identity of the territory. Ischia DOC is synonymous with freshness, minerality, and aromatic complexity, qualities that make it ideal for pairing with the local seafood cuisine. Every sip of this wine tells the story of an island with a millennia-old winemaking tradition, celebrating the perfect combination of nature and human expertise. The production of Ischia DOC follows techniques that respect the environment and enhance the terroir's peculiarities, ensuring wines of great character. The production regulations impose strict criteria to maintain high-quality standards, thus protecting the island's winemaking heritage. Thanks to its remarkable drinkability and strong territorial expression, Ischia DOC is increasingly appreciated both nationally and internationally.

CENATIEMPO

Tradition and Innovation

Among the guardians of this extraordinary winemaking tradition, Cantina Cenatiempo stands out for its dedication and respect for the land. Founded with the goal of enhancing the island's native grape varieties, Cenatiempo produces wines that reflect the purity and identity of the territory. The winery's philosophy is based on sustainable viticulture, preserving the vineyards' natural balance and allowing for the creation of authentic and highly expressive wines. Each bottle encapsulates the meticulous work and passion of generations of winemakers, offering a taste of Ischia's history and unmistakable character. With every sip, Cenatiempo wines tell the magic of the island, taking those who taste them on a sensory journey through sea, land, and tradition. The winery is committed to experimenting with new winemaking techniques while maintaining a strong connection to tradition without compromising on innovation. The quality of Cenatiempo wines results from careful grape selection and meticulous work in the cellar, where every stage of production is followed with the utmost care. Their goal is to create wines that serve as ambassadors of the territory, capable of conveying the beauty and complexity of Ischia with every sip.

CENATIEMPO WINES

ISCHIA DOC BIANCOLELLA
Grape: Biancolella

Vinification: hand-harvested between late September and early October, it undergoes white vinification in cement at controlled temperatures. Aged for two months on the lees in stainless steel, it refines with a month in the bottle.

Characteristics: It has a bright golden-yellow color and reveals aromas of ripe apple, green apple, mirabelle plums, and lemons.

ISCHIA DOC KALIMERA
Grape: Biancolella

Vinification: grapes are hand-harvested in the second half of October. The vinification process takes place in stainless steel, where the wine is fermented in white at a controlled temperature. Four-month aging period on fine lees in steel, allowing the wine to develop complexity and texture.

Characteristics: bright straw-yellow color, with the nose offering hints of iodine, aromatic herbs, and yellow fruit. On the palate, it is fresh, fragrant, and fruity, with a characteristic salinity.

CENATIEMPO WINES

FORASTERA ISCHIA
Grape: Forastera

Vinification: the grapes are hand-harvested at the end of September or the beginning of October. The vinification process takes place in stainless steel, where the wine is fermented in white at a controlled temperature. Afterward, the wine is aged in steel, with a final 30-day refinement in the bottle.

Characteristics: bright golden-yellow color. The bouquet is captivating, with notes of lemon, green apple, ripe apple, and mirabelle plums.

MAVROS Epomeo Rosso
Grape: Piedirosso and local wild grapes

Vinification: the grapes are hand-harvested starting from the third week of October. The vinification process takes place in stainless steel, with a six-day maceration on the skins. The wine then undergoes a maturation period of 24 months, with 18 months spent in steel and the remaining 6 months in barriques.

Characteristics: intense ruby red color. On the nose, aromas of ripe red fruit, followed by subtle spicy notes of pepper. On the palate, it is broad, with a rich, consistent mouthfeel and velvety, mature tannins.

PIEDIROSSO

Pompeii

Campania

POMPEII

Under the Ash

Pompeii is not just a treasure chest of ruins and memories crystallized in time: it is also a place where nature, with its primordial force, has left an indelible mark that tells the story of millennia of evolution. The soil, shaped by centuries of volcanic eruptions, is a mosaic of lapilli, ashes, and rocks, making it extraordinarily fertile, offering a unique richness for the cultivation of numerous grape varieties. Located in the heart of Campania, within the Vesuvius National Park, Pompeii enjoys a temperate Mediterranean climate that allows for optimal cultivation, with constant water resources thanks to a network of natural springs and a gently hilly geography, ideal for agriculture. The presence of Vesuvius is not just a looming threat but also a precious gift: its slopes have nourished vegetation for millennia, creating soils particularly suited for vine cultivation, already practiced in antiquity as evidenced by Pliny the Elder and the poet Martial. The streets and gardens of the ancient Roman city once hosted vineyards cultivated for everyday consumption, a simple and industrious landscape sealed by lava for eternity, keeping the bond between man and the land intact.

PIEDIROSSO

The Red Foot of Tradition

Piedirosso is an indigenous and tenacious grape variety from Campania, deeply tied to the Vesuvius area, a true expression of this volcanic territory. Its dialect name, Per' e palummo, refers to the distinctive red color of the pedicels, reminiscent of the foot of a pigeon, an image that evokes a vigorous and resilient plant. Spread between the 19th and 20th centuries throughout the Naples area and nearby islands, it is now primarily grown in the provinces of Naples, Salerno, and Caserta, where the volcanic soil offers the ideal conditions for the grape to express its full potential. The vine is vigorous, prefers calcareous and hilly soils, but expresses its best qualities on volcanic soils, between 300 and 400 meters above sea level, where the sunlight blends with the freshness of the mountain air. The clusters are medium-sized, with spherical berries that have thick skins and are covered with pruina, characteristics that give the wine a solid structure and high aging potential. Piedirosso has a medium-late ripening period and produces grapes with a low but consistent yield, perfect for making high-quality wines. Its aromas range from red fruits in young wines to tertiary notes of tobacco and coffee in more evolved versions, revealing a complexity that develops over time. Its presence is essential in many Campanian denominations.

POMPEI ROSSO

A Wine with an Ancient Memory

Pompei Rosso is not just a wine: it is a liquid narrative born from history, fire, and time, preserving the soul of a unique territory. Made from Piedirosso grapes grown on the slopes of Mount Vesuvius, it embodies the memory of millennia of viticulture, deeply rooted in ancient traditions. Its origins trace back to Roman winemaking techniques, as evidenced by recent amphora-based vinifications that faithfully revive its spirit, making the wine a tangible legacy of an art that has spanned centuries. The wine's profile is captivating: its ruby-red color is accompanied by intense aromas of plum, cherry, light spices, and a hint of minerality that speaks of lava and ancient soil, as if every sip is a journey through time. On the palate, it is smooth, harmonious, with an elegant tannic structure and a freshness that invites you to take another sip, leaving a lingering finish. It is not only the result of a fortunate combination of climate, soil, and grape variety but also the heir of a winemaking tradition that, buried under the ashes, has been able to rise again with pride. Pompei Rosso represents the most intimate soul of this land: a wine that doesn't just tell the story of Vesuvius but brings it into the glass, offering a deep connection with the land and its history.

BOSCO DE' MEDICI

Between Volcano and Memory

In the heart of modern Pompeii stands the Bosco De' Medici winery: a family project that combines passion, history, and innovation. Founded in 1996 by the Palomba and Monaco families, it is now guided with great dedication by Giuseppe Palomba and Antonio Monaco, who continue the mission of producing high-quality wines while respecting the territory and the environment. The vineyards, cultivated according to organic principles, stretch across Pompeii, Boscoreale, and Terzigno, at an altitude of about 250 meters, on volcanic soils that are extraordinarily suited to viticulture. Here, indigenous grapes like Piedirosso, Caprettone, Aglianico, and Falanghina are grown in historic plots, including some with century-old vines that are living testimonies of the agricultural culture of this area. Bosco De' Medici has chosen to recover ancient practices which imparts an even deeper connection to the Pompeian classical tradition, making the past come alive through innovation. It is also a cultural hub: the structure hosts enogastronomic tours inspired by ancient Roman cuisine, offering an immersive experience that showcases wine as an integral part of the history of Pompeii, from the land to the table. Bosco De' Medici is, ultimately, a bridge between the past and the present, between man and volcanoes, between memory and the future, where every bottle of wine tells a story of passion, tradition, and innovation.

BOSCO DE' MEDICI WINES

POMPEII ROSSO

Grape: Piedirosso

Vinification: The wine is carefully harvested in October, fermented with skin maceration and malolactic fermentation in stainless steel, then aged for 6 months in silos and 2 months in bottle.

Characteristics:
It offers aromas of flowers such as Iris, Carnation, and Black Rose, with noticeable iodized and salty notes. It finishes with a hint of spice. On the palate, it presents a good alcoholic structure and is appreciated for its pleasant freshness.

POMPEIANO ROSSO AGATHOS

Grape: Piedirosso

Vinification: the grapes are hand-harvested and carefully selected. After fermentation at a controlled temperature and 10 days of skin maceration, the wine undergoes malolactic fermentation in stainless steel. It is then aged for 12 months in oak tonneaux.

Characteristics: Volcanic nectar, with an elegant magmatic outpouring of sensations and flavors.

BOSCO DE' MEDICI WINES

LACRYMA CHRISTI DEL VESUVIO ROSSO Lavarubra

Grapes: Piedirosso, Aglianico

Vinification: The grapes are hand-harvested in early October. After fermentation and 10 days of maceration, the wine undergoes malolactic fermentation and is aged for six months in steel, followed by two months in bottle.

Characteristics:
An elegant red with a ruby color, offering pleasant notes of iris and geraniums, along with a mineral character and the typical Aglianico marker, black pepper. Savory and fresh on the palate.

AGLIANICO

Mount Vulture

Basilicata

MOUNT VULTURE

The Land of Fire and Stone

Basilicata's Volcanic Soul Nestled in the southern heart of Italy, Basilicata is a region where nature's raw power has sculpted a landscape both dramatic and fertile. At its core stands Monte Vulture, an extinct volcano whose rugged peaks and lava-forged valleys have defined the geography of this territory for millennia. The soils here, dark and rich in minerals, bear the imprint of ancient eruptions, gifting the land with a unique balance of nutrients that sustain a variety of agricultural practices. The climate is a striking contrast of warm, sun-drenched days and cool, crisp nights, a dynamic interplay that enhances the region's biodiversity. Rolling hills give way to deep valleys, while rivers carve their paths through the rugged terrain, feeding the land and providing the perfect conditions for cultivating robust crops. Despite its wild beauty, Basilicata remains one of Italy's most undiscovered gems, a place where history and nature converge to create an environment as enigmatic as it is captivating.

AGLIANICO GRAPE

The Ancient Jewel of Basilicata

Few grape varieties hold as much historical significance as Aglianico, a noble vine whose origins trace back over two thousand years. Brought to Italy by the Greeks, it found its perfect home in the volcanic soils of Basilicata, where it developed into one of the country's most revered red grapes. Known for its late-ripening nature, Aglianico requires a long, warm season to reach its full potential, resulting in wines of extraordinary depth and structure. Its thick skins contribute to its signature intensity, imparting deep color, bold tannins, and a remarkable ability to age. Over centuries, this grape has been shaped by the hands of generations, adapting to the land's unique microclimate and evolving into a hallmark of Southern Italian viticulture. Aglianico embodies a timeless balance of strength and finesse, a grape that not only reflects the rugged beauty of its homeland but also stands as a testament to the region's unwavering commitment to winemaking tradition.

AGLIANICO DEL VULTURE

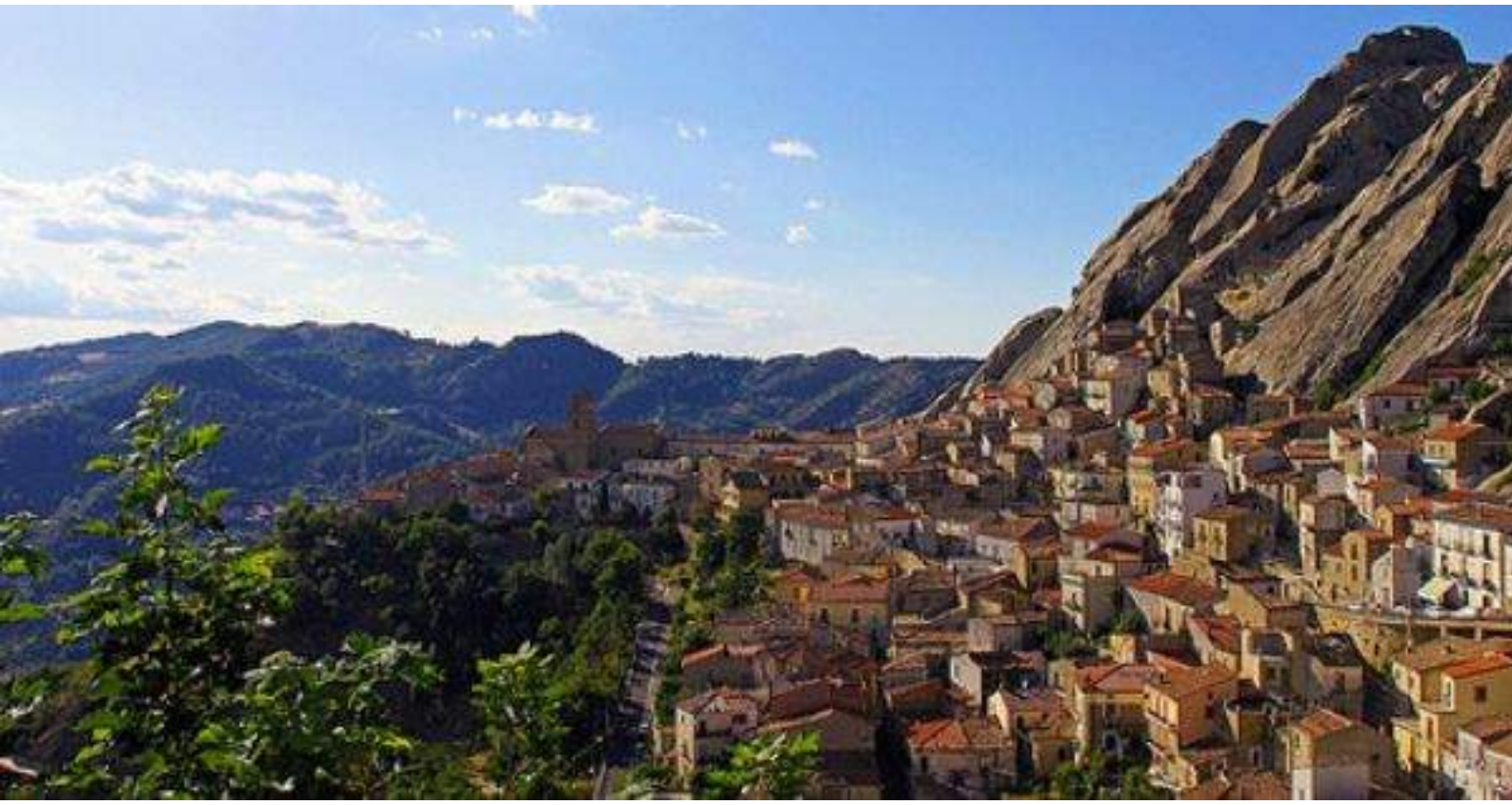
The Wine of a Sleeping Giant

Aglianico del Vulture is a wine born from fire and patience, a testament to the land from which it springs. Recognized as a DOC in 1971 and later elevated to DOCG status, this bold red owes its exceptional character to the mineral-rich soils of Monte Vulture. Here, vineyards stretch between 300 and 700 meters above sea level, their altitude shaping a microclimate that fosters slow, even ripening. The resulting wine is profound and structured, with layers of dark fruit, spice, and earthy complexity. In its youth, Aglianico del Vulture is marked by firm tannins and vibrant acidity, but with time, it transforms—its edges soften, unveiling notes of black cherry, tobacco, and dark chocolate. Whether aged in traditional chestnut casks or modern French oak, this wine tells a story of resilience and refinement. It is no surprise that it has earned the moniker 'Barolo of the South,' a reflection of both its grandeur and its place among Italy's finest reds.

SAN MARTINO WINERY

A Legacy of Passion and Precision

The story of San Martino is one of vision, heritage, and an unyielding respect for nature's gifts. Founded in 2008 by Lorenzo, whose enological studies and deep-rooted family traditions led him to create his own path, the winery stands as a beacon of excellence in the region. Inspired by his father Fabrizio and nurtured by the vineyards of Agrifalco, Lorenzo has embraced organic viticulture, ensuring that every grape is cultivated with the utmost care and integrity. San Martino's approach is a delicate balance between tradition and innovation—revering the old ways while exploring new techniques to elevate the expression of Aglianico. The wines produced here are not merely beverages; they are a reflection of the land, a mosaic of history, emotion, and meticulous craftsmanship. With each bottle, San Martino captures the essence of Basilicata, proving that true greatness lies in the harmony between the past and the future.



SAN MARTINO WINES

Siir AGLIANICO DEL VULTURE
Grape: Aglianico

Vinification: after a careful selection of the grapes, vinification takes place in stainless steel tanks at a controlled temperature. The wine matures for 6-12 months in American oak barriques and French oak tonneaux, where it undergoes malolactic fermentation, before refining in steel until bottling.

Characteristics: ruby red wine with violet hues, featuring aromas of red fruit, cherry, floral notes, and pepper. On the palate, it shows graphite nuances, elegance, and vibrant acidity.

Arberesko AGLIANICO DEL VULTURE
Grape: Aglianico

Vinification: the grapes are selected and vinified in steel with a 10-day maceration. The wine matures for 6-12 months in French barriques and tonneaux, undergoing malolactic fermentation. It then refines in steel until bottling.

Characteristics: deep red color with elegant, mineral aromas of rose and red fruits. The taste is long and full, with earthy notes, balanced tannins, and fresh acidity.

SAN MARTINO WINES

Kamai AGLIANICO DEL VULTURE SUPERIORE
Grape: Aglianico

Vinification: after harvest, the grapes are selected and vinified in Slavonian oak vats, with a long 60 days maceration, during which malolactic fermentation occurs. The wine matures in Slavonian oak barrels for 12-18 months.

Characteristics: deep, brilliant ruby red color with mineral aromas of embers, smoke, cherry, floral notes, black pepper, and undergrowth. The palate reveals graphite and iron, with a rich structure, sweet tannins, and excellent acidity that enhances its length and persistence.

BOMBINO BIANCO

Tavoliere delle Puglie

Puglia

TAVOLIERE OF PUGLIA

A Green and Sunny Heart

The Tavoliere of Puglia, located in the southern region of Italy, is a vast plain stretching between the Dauni Mountains to the west, the Gargano Promontory, and the Adriatic Sea to the east. With a fascinating geological history, the plain originated from an ancient seabed, later filled with sandy and clayey sediments. This vast territory is characterized by an alluvial plain crossed by rivers and lakes, giving the landscape a soft and undefined appearance. The climate, influenced by the presence of the Gargano and the sea breeze, is ideal for agriculture, with a predominance of cereal crops, fruit, and vineyards. The Tavoliere, thanks to its central location and fertile soils, has always been a cradle for viticulture, a place where agricultural traditions blend with innovation.

BOMBINO BIANCO GRAPE

A Mysterious Origin and a Promising Future

Bombino Bianco is a grape variety with mysterious origins, whose name evokes its characteristic shape, resembling a child in swaddling clothes. Mainly grown in Puglia, it has received many nicknames over the centuries, including "Pagadebit" (pay debts), due to its high yield and reliability. Although it was used for low-quality wines for a long time, today Bombino Bianco is experiencing a revival thanks to a new generation of producers. Its ability to express freshness and acidity, combined with a low alcohol content, makes it ideal for sparkling wine production. Although its history was marked by anonymous productions, today Bombino Bianco is recognized as one of the most promising varieties for sparkling wine production in Italy, especially due to its connection with the Puglian territory and its extraordinary ability to adapt to modern winemaking methods.

BOMBINO BRUT WINE

A Mysterious Origin and a Promising Future

Bombino Brut represents one of the most modern and exciting expressions of Bombino Bianco, transformed into sparkling wine using the traditional method. The story of this wine is a true comeback for the grape variety, which, until a few decades ago, was considered little more than a supporting variety. With the introduction of sparkling winemaking, Bombino Brut has gained new recognition, standing out for its lively freshness and easy-drinking style, making it perfect for any occasion. The fermentation in an autoclave and aging on the lees give the wine a unique finesse, with delicate citrus notes and a minerality that recalls the calcareous soil of Puglia. Its story is closely tied to innovation in Puglia, where, under the influence of daring producers, Bombino Brut has become a symbol of a new era for Italian sparkling wine.

D'ARAPRI' WINERY

A Story of Courage and Innovation

The d'Araprì winery was founded in 1979 thanks to the vision of three friends, Girolamo D'Amico, Louis Rapini, and Ulrico Priore, who, with courage and passion, decided to focus on the sparkling production of Bombino Bianco. Despite initial skepticism, the three friends created one of the most renowned realities in the Italian sparkling wine scene, focusing on the use of indigenous grape varieties to make high-quality sparkling wines. Over the years, the winery has become a reference point for those seeking authenticity and tradition in sparkling wine production. Its sparkling wines, rooted in a sunny and flat landscape, are characterized by extraordinary freshness and a fine perlage, the result of meticulous work that combines French tradition with Italian taste. The winery, located in San Severo, still preserves its historic structure, which attracts numerous tourists and wine enthusiasts each year, witnessing the success of a project that has looked ahead.

D'ARAPRI' WINES

BOMBINO BIANCO
BRUT M.C. 2019
Grape: Bombino Bianco

Vinification: the grapes are hand-harvested and fermented in 300-liter tonneaux, where they age on the lees until January. The oak aging softens the acidity, enriching the wine's roundness. It then rests for at least 36 months in the cool, protected cellars.

Characteristics: A light golden sparkling wine with buttery, fruity aromas and a full, complex taste. Its dynamic palate offers a memorable finish, reflecting d'Araprì's signature style.

BRUT M.C.
Grapes: Bombino Bianco, Pinot Noir

Vinification: the grapes are hand-harvested and selected, with Pinot Noir picked at the end of August and Bombino Bianco in mid-September. Each bottle matures for at least 24 months in the cool, dark cellars, maintaining a stable temperature of 13°C.

Characteristics: the wine features a bright straw color, fine perlage, and an ethereal bouquet of fruit and floral notes. With a low sugar dosage, it offers a fresh, harmonious taste with a toasted, panettone-like finish.

D'ARAPRI' WINES

BRUT Gran Cuvee XXI Secolo M.C.
Grapes: Bombino Bianco, Pinot Nero, Montepulciano

Vinification: the harvest is manual with grape selection in the vineyard. Each bottle matures for at least 60 months in the cellar, protected from light, air currents, and shocks at 13°C.

Characteristics: A bright yellow color with fine bubbles and an elegant nose of tobacco, honey, apricots, and citrus. On the palate, it's broad, creamy, and lively with balanced acidity supporting its structure.

MAGLIOCCO CANINO

Coast of Gods

Calabria

COAST OF GODS

A Mediterranean Paradise

The Coast of the Gods, an extraordinary corner of Calabria, stretches for 55 kilometers along the Tyrrhenian coast, from Pizzo to Nicotera. Known for its wild and unspoiled beauty, it is one of the region's most sought-after destinations. Its landscape is a unique blend of golden beaches, rocky coves accessible only by boat, and crystal-clear waters reminiscent of the Caribbean. Its stunning beaches, such as those of Tropea and Capo Vaticano, are framed by spectacular cliffs that seem to rise out of the sea. Every corner of this coastline hides a new surprise, from the deep sea where divers explore a rich underwater world, to the Aeolian Islands visible in the distance, an ideal spot for a day trip. Here, the sea and mountains meet, creating the perfect environment for viticulture rooted in a territory rich in history, traditions, and potential. This area has become a symbol of Calabria, a place where natural charm merges with local culture, creating an environment that attracts travelers, food lovers, and those seeking a slice of paradise away from the hustle and bustle of big cities.

MAGLIOCCO CANINO GRAPE

A Wine Rooted in History

Magliocco Canino is a red grape variety that represents one of Calabria’s hidden treasures in winemaking. This ancient vine, primarily grown along Calabria's Tyrrhenian coast, is often confused with Gaglioppo, but it has distinctive characteristics that set it apart. Magliocco Canino is distinguished by its thick skin and the deep color of its berries, which range from red-violet to blue-black. The variety is resistant to disease but sensitive to drought, a common challenge in a territory dominated by the hot Mediterranean sun. This grape is the foundation of powerful and complex wines with good aging potential, wines that tell stories of a Calabria steeped in tradition and passion for viticulture. Its presence in the wines of the Cosenza subzones testifies to its importance in local winemaking, helping to define the identity of the region. Despite its long history, Magliocco Canino remains a valuable resource for the area, capable of producing wines that not only showcase the geography but also the cultural traditions of Calabria. This grape has a deep connection to the land, and each harvest brings with it the flavor of a Calabria that looks to the future while keeping its historical heritage alive.

MAGLIOCCO CANINO WINE

A Wine of Elegance and Tradition

Magliocco Canino, thanks to its centuries-old history, has become a symbol of a wine that carries the essence of the Calabrian landscape. Its wines are characterized by refined elegance and an aromatic bouquet that recalls dried fruits and delicate spices. With a deep ruby-red color and a smooth, harmonious structure, Magliocco Canino stands out for its low acidity and aging potential, making it ideal for those seeking a wine that evolves over time. Its vinification, often spontaneous and using indigenous yeasts, allows the true character of the grape to shine through, which, unfortunately, could be forgotten without the efforts of enthusiasts who preserve its tradition. Magliocco Canino, even when blended with other varieties, is a wine that tells a story of love for the land and dedication to quality. Its distinctive traits, such as its deep color and full flavor, make it an ideal choice for wine lovers seeking an authentic and intense experience. Moreover, its aromatic profile, which continues to develop with aging, makes this wine a piece of living history that surprises even after years, offering new discoveries for those who taste it. Magliocco Canino is, therefore, a treasure that grows and transforms over time, a living testament to Calabria's ability to produce wines that tell both ancient and modern stories.

CASA COMERCI

Tradition and Renewal in Calabria

Casa Comerci is a historic estate located in the heart of Calabria, in Badia di Nicotera, surrounded by breathtaking landscapes where the sea meets the mountains. The winery, founded at the end of the 19th century by Francesco Comerci, is a witness to a winemaking tradition passed down through generations. However, the real turning point for the estate came thanks to Francesco's daughters, especially Rosina, who passionately carried on her love for viticulture and passed her knowledge to her son Salvatore. In the 2000s, Salvatore breathed new life into the company by rebuilding the cellar and expanding the vineyard. Today, Casa Comerci is a symbol of the promotion of Magliocco Canino, cultivated under organic principles, a grape variety that continues to tell the story of a family deeply rooted in its land. The wines of Casa Comerci are a tribute to a past rich in history and culture. The profile of the wines, the result of careful vinification, carries on the legacy of the Comerci family, maintaining a deep connection with the land and Calabrian history, while also offering a product that confidently looks to the future, ready to meet the new demands and tastes of modern consumers. Casa Comerci, therefore, represents not only a place where wine is made but also a living narrative that unites past and future generations.

CASA COMERCI WINES

MAGLIOCCO CANINO Libìci
Grape: Magliocco Canino

Vinification: the grapes are hand-harvested and gently crushed, with fermentation occurring at a controlled temperature of 24°C. The wine matures in stainless steel for 24 months, followed by at least 6 months of bottle aging.

Characteristics: ruby red in color, with aromas of ripe red fruit like cherries and raspberries, hints of spices, and a touch of herbs. A hint of vanilla adds elegant depth, while the aromas remain fresh and inviting.

MAGLIOCCO CANINO ROSE' FRIZZANTE Nonsense M.F.
Grape: Magliocco Canino

Vinification: the grapes are gently crushed and undergo maceration for about ten days, followed by fermentation at a controlled temperature of 24°C. The wine is aged in stainless steel for 24 months and refined in the bottle for at least 6 months.

Characteristics: a delightful combination of savoriness and freshness, accompanied by aromas of quince and grapefruit. It has a good natural acidity.

NERELLO

Mount Etna

Sicily

MOUNT ETNA

The Volcanic Heart Of The Island

Mount Etna is one of the most imposing and majestic natural forces in Sicily, an active volcano that towers over the island's eastern landscape. With a height that exceeds 3,300 meters, Etna is the largest active volcano in Europe. Its presence is felt in every corner of the surrounding territory, with eruptions that constantly reshape the landscape, creating new terrains and geological formations. The soils around the volcano are enriched by the materials that have been deposited over the centuries, resulting in a volcanic soil that is extraordinarily fertile, rich in minerals, and capable of supporting a unique biodiversity. At a geographical level, the variety of altitudes and the positioning of the slopes offer different microclimates, each fostering the growth of distinct types of vegetation and crops. The lower slopes are characterized by richer soils, while at higher altitudes, where the terrain is rockier and sandier, conditions become more challenging but equally fascinating. This blend of environmental conditions is what makes Etna so special and distinctive, contributing to the creation of an ideal terroir for unique crops such as vineyards, which have developed over the centuries and continue to evolve. The temperature fluctuations between day and night are another key element that helps in the perfect maturation of the grapes, ensuring that wines produced from these lands have a unique complexity.

NERELLO GRAPE

A Story Of Tradition And Resilience

The Nerello grape is one of the most iconic grape varieties in Sicily, recognized for its history and its perfect adaptation to the volcanic soils of Mount Etna. Its roots run deep in the history of the island, likely being cultivated since the ancient Greek and Roman times. The Nerello variety has survived over the centuries due to its remarkable ability to adapt to the climatic and geological conditions of the Etna region. Its vines thrive in a soil that, although often rocky and poor, is rich in minerals that enrich the fruit. Nerello is a resilient grape, capable of tolerating the strong temperature variations between day and night, a characteristic that allows the plant to develop good acidity and a unique concentration of aromas. Its thick skin, rich in anthocyanins, allows the production of wines with great structure, which can age wonderfully, but also stand out for their freshness and elegance when young. The Nerello Mascalese variety, in particular, is the most widely planted in the Etna wine-growing regions and has become one of the noblest varieties in the Sicilian wine landscape. Nerello is characterized by its versatility, which makes it suitable for different winemaking techniques, from the most traditional to the most modern, while always maintaining its identity. The story of this grape is one of constant resilience, able to remain steadfast over time and evolve to meet the challenges posed by nature.

ETNA ROSSO WINE

The Essence Of a Volcanic Life

Etna Rosso is a wine that truly embodies the essence of the Etna terroir, a perfect synthesis of the strength and delicacy of Mount Etna. Its production is closely linked to the volcanic territory. The history of Etna Rosso dates back centuries, when the first vineyards began to flourish on the slopes of the volcano, where the mineral-rich soils and temperature fluctuations created the ideal conditions for the cultivation of high-quality grapes. The profile of Etna Rosso is characterized by an intense ruby color, often accompanied by violet reflections that highlight its freshness and liveliness. The wine is known for its aromatic complexity, ranging from notes of ripe red fruits such as cherries and strawberries, to hints of spices, dried flowers, and minerals—elements that reflect the volcanic nature of the soil. Its structure is balanced, with soft tannins and good acidity that provides freshness and aging potential. Etna Rosso is a wine that evolves over time, developing depth and complexity that enrich its profile, while the minerality of the soil continues to emerge, giving each bottle a distinctive character. Each vintage of Etna Rosso tells a unique story, shaped by the climatic conditions and the challenges imposed by the volcano's territory, but also by the consistency and passion of those who cultivate it. This wine is a true representation of Mount Etna: powerful yet delicate, capable of evoking emotion with every sip.

I VIGNERI

Passion, Innovation, and Tradition

I Vigneri is a winery that perfectly embodies the concept of sustainable winemaking and an inseparable bond with the Etna territory. Founded by a family of winemakers deeply rooted in the tradition of viticulture on Etna, the winery stands out for its innovative yet environmentally respectful approach. The heart of I Vigneri's philosophy is the enhancement of indigenous grape varieties, particularly Nerello Mascalese and Nerello Cappuccio. The winery is committed to using organic and sustainable farming techniques to preserve soil health and the biodiversity of the area. A distinctive feature of I Vigneri is the use of the palmento, an ancient winemaking tool that represents a viticultural tradition deeply rooted on the island. The palmento is a large stone vat traditionally used for manual grape crushing, which allows for a gentle contact with the must, preserving its natural characteristics. This ancient method is used by I Vigneri to keep alive the connection with the historical practices of Sicilian winemaking, while integrating modern techniques to enhance quality. The result is a wine that perfectly expresses the character of Mount Etna, with a freshness and minerality that make it unique in the wine world. Each bottle from I Vigneri tells not only the story of the family but also that of a volcano that continues to give life to extraordinary viticulture, blending tradition, passion, and innovation.

I VIGNERI WINES

VIGNERI
Grapes: Nerello Mascalese, Nerello Capuccio

Vinification: grapes are hand-harvested in small crates in late October and fermented in an ancient lava stone Palmento. After fermentation, the wine matures in clay amphorae.

Characteristics: a deep ruby red color, with notes of ripe cherries, dark berries, and a hint of spices. The complexity of this wine is enhanced by delicate nuances of vanilla and a subtle smoky note.

Vinupetra ETNA ROSSO
Grapes: Nerello Mascalese, Nerello Capuccio,Alicante

Vinification: harvested manually in crates with vineyard selection during the third decade of October. Fermented in wooden vats with a 15-20 day maceration, then aged for 12 months in used barriques.

Characteristics: the wine has a deep ruby red color, with a pronounced fruity and floral aroma. It offers a full-bodied taste with well-defined tannins.

VERMENTINO di SARDEGNA

Carloforte

Sardinia

CARLOFORTE

Ancient Island, Living Land

Carloforte is the only town on the island of San Pietro, a strip of land covering around 52 km² off the southwestern coast of Sardinia. This remote corner, where wind and sea reign supreme, was granted in 1738 by Charles Emmanuel III of Savoy to a community of fishermen and traders from Pegli, Liguria. These settlers had already spent over two centuries on the Tunisian island of Tabarka, harvesting coral on behalf of the noble Lomellini family. The African legacy has largely faded over the centuries, though it survives in some culinary traditions — such as cashcà, a local take on couscous — and in place names like the Casséba district, derived from the Arabic Qasba.

What remains deeply rooted, however, is the connection with Liguria. It is felt in the Tabarkine dialect, in traditional dishes, in local attire, and in the simple, seafaring architecture. The people of Carloforte fiercely preserve their Ligurian identity, almost as if guarding a treasure meant to be passed down through generations. The island itself is steeped in maritime heritage: fishing — especially tuna fishing — has always been the beating heart of its economy, historically accompanied by salt extraction and manganese processing. Each year, Carloforte celebrates its ties with Pegli, Camogli, and even Alicante, with which it is twinned, keeping a cultural bridge across the Mediterranean vibrantly alive.

VERMENTINO GRAPE

The Soul of the Mediterranean

Vermentino is one of the most captivating white grape varieties of the Mediterranean basin. Its exact origin remains partially shrouded in mystery: some claim it hails from Spain, others from Liguria or Provence. What's certain is that today it is widely cultivated in Sardinia, Liguria, Tuscany, and Corsica, with notable appearances even in Piedmont, where it goes by the name Favorita. Its pentagonal leaves, a deep vibrant green, protect pyramidal clusters of amber-yellow berries that seem to capture and reflect the light of the sea, often growing on coastal slopes kissed by maritime breezes. In each region, Vermentino expresses a different personality, a testament to its adaptability and sensitivity to microclimates and soils.

Genetic studies conducted in recent decades have confirmed that Vermentino, Pigato, and Favorita are actually the same grape variety, with minor phenotypic differences resulting from clonal selection and environmental conditions. Vermentino is a grape that speaks many languages — not just geographically, but in the way it expresses itself in the glass. Its character shifts with the sea breeze, the summer sun, and the soil beneath its roots, whether calcareous, sandy, or granitic. It is a variety rooted in the long history of Mediterranean migrations and stands as a symbol of how wine can reflect the complexity and nuances of a landscape.

VERMENTINO DI SARDEGNA WINE

The Mineral Voice of the Coast

Vermentino wine captures the essence of the Mediterranean with its saline freshness and delicate aromas of citrus, white flowers, and aromatic herbs. In Sardinia, it finds its highest expression in the Vermentino di Sardegna DOC and the Vermentino di Gallura DOCG, the latter established in 1996 in recognition of its exceptional quality. While regulations require at least 95% Vermentino grapes, each area of Sardinia gives this variety a unique interpretation, thanks to diverse soils ranging from limestone to granite, and a climate that balances intense sunlight with steady breezes, preserving grape acidity and freshness.

Its history of diffusion is both complex and fascinating. Although now considered a native Italian grape, some theories suggest it arrived through Alghero under Spanish rule, or from southern France, where it is known as Rolle. Regardless of origin, Vermentino is now a leading figure among Italian white wines, capable of delivering both immediate pleasure and refined complexity. At its best, it reveals striking minerality and impressive structure, with the potential for layered evolution when aged in wood. It's a wine that belongs to the sea and carries its breath in every sip.

TANCA GIOIA

The Ungrafted Pride of the Sands

Tanca Gioia was born from the visionary dream of Carlo and Umberto, two passionate wine lovers who had long visited the island of San Pietro and envisioned reviving its agricultural dignity through viticulture. That dream took shape in 2003 with the first vineyards planted in sandy, volcanic-origin soils — ideal for cultivating ungrafted vines (piede franco). This increasingly rare yet precious form of viticulture preserves a direct connection between the vine and its terroir, resulting in wines that are pure, vibrant, and deeply expressive of place. The estate, covering less than 10 hectares, is divided between the High Vineyard and the Low Vineyard, nestled in Mediterranean scrub and constantly brushed by mistral and sirocco winds.

The winery's project is named "U-Tabarka," a tribute to the historic memory of the Genoese community that migrated from Tabarka to the island in the 18th century. The philosophy is clear: to work only with native grape varieties in an environment that is challenging yet generous, requiring both respect and precision. The grape clusters ripen under an unrelenting sun and breathe in the salt carried by the wind. The resulting wines are mineral, savory, long-lasting — vivid narrators of the island's soul. Today, Tanca Gioia is a symbol of an island that knows how to reinvent itself while remaining true to its roots.

TANCA GIOIA WINES

VERMENTINO DI SARDEGNA
Giancu U Tabarka
Grape: Vermentino

Vinification: The grapes are hand-harvested with selection in the vineyard. After decantation, fermentation with selected yeasts takes place, followed by aging in steel.

Characteristics: The wine is pale straw yellow with subtle golden hues. It offers a fresh and pleasant nose with notes of apple, white peach, and cut grass. On the palate, it is elegant, balanced, and clean, with a soft structure and a fresh finish.

VERMENTINO DI SARDEGNA
Ventou de Ma
Grape: Vermentino

Vinification: the grapes are harvested manually, ensuring careful selection. The wine undergoes white winemaking, with aging and refining taking place in steel to preserve freshness and aromatic intensity.

Characteristics: the wine has a bright straw yellow color with greenish reflections. It presents a complex personality, floral and intense, with notes of apple and peach pit. The taste is elegant and fresh, with a mineral finish.

TANCA GIOIA WINES

TABARKINO BRUT M.M.
Grape: Vermentino

Vinification: fermentation takes place in steel, with secondary fermentation in autoclave and resting in tank before bottling.

Characteristics: bright straw yellow color with greenish reflections. On the nose, it is fragrant and fresh, with notes of green apple, grapefruit, and white flowers. The taste is fresh and pleasant, with fine, delicate bubbles and excellent sapidity and persistence.

MURISTELLU

Gallura

Sardinia

GALLURA

The Breath of Stone and Wind

Gallura is an ancient and unspoiled land in northeastern Sardinia, shaped by time and caressed by the wind. The landscape alternates between granite highlands, sandy soils, and irregular slopes that open up to endless horizons. Nature expresses its full power here, shaping a unique environment where granite dominates the terrain, giving rise to poor but incredibly characterful soil. Water scarcity, sharp temperature variations, and the constant presence of the mistral wind create ideal conditions for resilient crops, capable of adapting to harsh climates. The roots of the plants are forced to dig deep in search of water and nourishment, absorbing mineral salts and nuances that reflect in the fruits of the land. Gallura is also home to the only Vermentino in the world to boast a DOCG designation — a symbol of harmony between soil, sun, and history. In this rugged yet generous context, people cultivate the land with respect, passing down sustainable and traditional practices that speak of authenticity, shaped by the silent dialogue between stone and sky.

MURISTELLU GRAPE

The Return of an Ancient Warrior

Muristellu is the traditional Sardinian name for Bovale Sardo, a black grape variety introduced to the island by the Spanish around the 14th century. Now extremely rare, this grape has been rediscovered and cherished thanks to the dedication of local producers who preserve its genetic and cultural heritage. Strong, resistant, and enigmatic, Muristellu stands out for its robust structure and adaptability to the most challenging soils, revealing its wild and ancestral spirit. Its small, concentrated berries are rich in color and noble compounds — living proof of a grape that has weathered centuries while retaining its authentic identity. In Sardinia, this variety has found its ideal home, developing unique and inimitable characteristics. It is a vine that defies time, deeply rooted in the island's agricultural history, capable of telling stories of migration, resilience, and rural pride. Muristellu lives on through skilled hands that honor its story, working it with care and reverence — a true land warrior reborn.

COLLI DEL LIMBARA WINE

Identity Carved in Granite

In the heart of Gallura, at the foot of the majestic Limbara massif, a wine is born that captures the most authentic side of Sardinia: Colli del Limbara. This denomination represents the richness and diversity of a territory ruled by granite and shaped by wind. The vineyards stretch across sun-drenched, well-ventilated hills, where sandy, mineral-rich soils enhance the grapes' expression. This region, already celebrated for the quality of its Vermentino, offers ideal conditions for thoughtful, respectful viticulture. Colli del Limbara results from a delicate balance between nature's force and the skilled hands of those who still farm in the old way — pruning and harvesting manually, irrigating only in emergencies. Each bunch is born of a deep dialogue between vine and soil, a slow process that imparts complexity and authenticity. This wine doesn't just represent a place — it embodies it. Every sip echoes Sardinia's essence: a tribute to the land, shaped by its silence and strength.

TENUTE OLBIOS

The Joy of the Land, the Balance of Time

Ólbios, in ancient Greek, means “happy, rich, prosperous” — a perfect name for Tenute Ólbios, the wine estate led with passion and vision by Daniela Pinna. Located in the heart of Gallura, in Olbia, the winery is nestled in a traditional Sardinian farmhouse built from granite and carefully restored to preserve its character. Here, nature is not merely a resource but a life partner. The vineyards are cultivated using certified integrated farming methods (SQNPI and Green Care), without herbicides and with minimal, low-impact treatments. Irrigation is used only in extreme conditions, encouraging the vines’ roots to burrow deep into the granite-rich soil to draw water, minerals, and identity. Every step — pruning, tying, harvesting — is done by hand using biodegradable materials. The estate works exclusively with its own grapes, making wines that are 100% vegan and truly expressive of their origin. The winemaking facility, set in the heart of the vineyards, blends tradition with innovation: grapes are processed and bottled in-house, and aging is done in a gravity-fed cellar to preserve the wine’s integrity. Tenute Ólbios embodies a perfect harmony of old and new, where excellence is rooted in care, respect, and a profound bond with the land — because good wines come from a good land.

TENUTE OLBIOS WINES

COLLI DEL LIMBARA ROSSO MURISTELLU Amur
Grape: Muristellu

Vinification: Hand-harvested in small crates, fermented and aged entirely in stainless steel to preserve freshness and purity.

Characteristics: Amur opens with dark berries, myrtle, and hints of thyme and graphite; a dry, fresh red with gentle tannins and a smooth, elegant drinkability.

COLLI DEL LIMBARA ROSSO Cangrande.17
Grapes: 70% Muristellu - 30% local grapes

Vinification: Fermented in stainless steel after gentle destemming, with frequent délestage and vacuum pressing. Aged 18 months in steel, then 12 months in second-use Allier oak.

Characteristics: Deep ruby red with sweet spice notes and black berries. Dry and fresh on the palate, with lively tannins and a savoury finish echoing fruit and spice.

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My name is David Marchiori. I cook and drink just enough to feel the need to write a book like this. Over the years, I've spent countless hours in kitchens, at wine drinkings, and around tables full of stories and flavors. This book is the natural result of my passion for Italian wine, my curiosity, and my desire to share with you what I've learned—glass by glass.